



EASTER SUNDAY CHAMPAGNE BRUNCH

April 21ST, 2019 || 9:30am to 3:00pm

BRUNCH

BACON & CHICKEN SAUSAGE || ROASTED POTATOES & FINE HERBS ||
BUTTERMILK PANCAKES WITH SMOKED MAPLE SYRUP || SMOKED
SALMON, CAPERS, ONIONS, LEMON || OMELETS MADE TO ORDER ||
BREADS & ROLLS

SOUP & SALADS

CREAMY LEEK & FENNEL SOUP
preserved mushroom and nori croutons

FRISÉE & DUCK CONFIT
*artichoke, pickled spring onion, new crop potatoes, toy box tomato, tarragon,
buttermilk dressing*

LEMONGRASS BEEF SALAD
cucumber, carrots, cabbage, snow pea, peanuts, nuoc mam vinaigrette, papaya, golden beet

CURRIED CHICKEN SALAD
mixed baby lettuces, grilled asian pear, mango, bean sprouts, cilantro dressing

GRILLED ASPARAGUS & TRUFFLED JIDORI EGG
little gem lettuce, blood orange, shaved radish, honey dijon mustard vinaigrette

MISSION BAY SEAFOOD CEVICHE
bay shrimp, scallop, hamachi, blood orange, bourbon lime dressing

SUSHI & MORE

PEI MUSSELS, POACHED SHRIMP, RAW OYSTERS || SALSA, MIGNOTTE,
COCKTAIL SAUCE || BAMBOO STEAMER OF DIM SUM || ARRAY OF
FRESH STEAMED CHINESE DUMPLINGS || ASSORTED SUSHI & NIGIRI ||
HAMACHI, SALMON, VEGETARIAN ROLL, EBI

MAIN

SOUS-VIDE BIAGGIO PORK LOIN
green onion pomme puree, watercress, hazelnuts, red wine apple sauce

HERB GRILLED LEG OF LAMB
toasted pine nuts, couscous, lemon broccoli, harissa carrots, honey mint gremolata

SOY GLAZED FLAT IRON STEAK
charcoal kabocha pumpkin, fennel & honshemiji mushroom quinoa, yuzu mousseline

SEARED SCOTTISH SALMON WITH TROPICAL FRUIT CHUTNEY
braised bok choy, coconut risotto, sugar snap peas, black garlic beurre blanc

SUNDRIED TOMATOES LA SPIGA D' ORO RAVIOLI
roasted purple cauliflower, ricotta cheese, bloomsdale spinach, candied pecans

SIDES

BRAISED SWISS CHARD *with cashew nuts, golden raisins, & shaved parmesan cheese*
CIDER ROASTED ROOT VEGETABLES *with fine herbs*

CARVING STATION

SLOW ROASTED PRIME RIB *apricot mostarda*
RHUBARB BASTED HONEY HAM *whole grain mustard jus*

SWEET

FLAVORED FROZEN YOGURT STATION
vanilla frozen yogurt, strawberries, mixed nuts, rainbow chocolate sprinkles, caramel drizzle

ASSORTED COOKIES & TARTS, PETIT FOURS & CHOCOLATE ROLL
SPARKLING WINE & MIMOSAS FRESH SQUEEZED JUICE COFFEE & DECAFFEINATED COFFEE

\$68 ~ Adult \$55 ~ Senior \$35 ~ Child (5 to 12)

415.394.1110

RESERVATIONS REQUIRED

A gratuity of 20% will be added to all guests || 24 hours cancellation is required, cancellation fee of \$50 per person applies to reservations cancelled outside of this policy