



## **Appetizers**

### ***Osetra Caviar with Traditional Accoutrements:***

Ounce of Russian Golden Osetra Caviar	188.00
Ounce of California Osetra Caviar	95.00
Smoked Salmon with Toasted Bagel and Cream Cheese	14.00
Seared Scallops, Brussels sprouts, Madras Potato and Turmeric Whey	18.00
Zukerman Farm Asparagus, Burrata cheese, Pickled Plum Gribiche and Trumpet Chips	15.00

## **Brunch Selections**

*Appam, "Dungeness Crab", Pullets egg, and Coastal Curry	16.00
Malted Waffle & Butter Roasted Stone Fruit with Walnuts and Whipped Vanilla Cream	15.00
Crab Cake Benedict with Poached Eggs and Hollandaise Sauce	22.00
Lobster Knuckle Frittata with Roasted Mushrooms, Arugula and Goat Cheese	22.00
Traditional Corned Beef Hash with Poached Eggs	15.00

## **Main Courses**

Spring "Idlets", Sugar snap Peas, Pine nuts, Basil and Black Mustard	
Bone-in Tandoori Cornish Hen, Pine Nut Pilaf, Shallots and Laurel Reduction	28.00
Liberty Farm Duck Samosa, Tomato Butter and Apricot Salad	28.00
Slow Roasted Beef Short Rib, Royal Trumpets, Choy Sum and Macadamia	34.00

## **Desserts**

Mango Tart, Basmati Ice-cream, Candied Rice and Cilantro	9.00
Lemon Cheese Cake, Blood Orange Sorbet and Graham Cracker Crumble	9.00
Chocolate Cremeux, Hazelnut Ice Cream, Citrus and Mint	9.00
Poached Pear, Honey Curd, Milk Crisp, Meyer Lemon Ice Cream and Coconut	9.00

## **Three-Course Brunch**

<i>Your Choice of Appetizer, Brunch or Main Course Selection &amp; Dessert</i>	<b>50.00</b>
--------------------------------------------------------------------------------	--------------

*\* Fermented Rice Crepes from southern India*