

BRUNCH

\$39 PRIX FIXE

Includes choice of any Starter, any Entrée (eggs or Brunch Specialty) with "ENDLESS" GRAND TIER BELLINI with Prosecco during the meal

STARTERS

Cauliflower Veloute 14
House Smoked Trout,
Crème Fraiche, Rye Crumbs,
Pickled Raisins, Leek Ash

Mixed Baby Greens ⊙ 12
Heirloom Tomatoes,
Crumbled Goat Cheese,
Red Wine Vinaigrette

Yogurt & Granola ⊙ 12
Housemade Granola, Greek Yogurt,
Fresh Berries, Sliced Banana,
Mint, Honey

Crab Cake 18
Mango, Passion Fruit,
Compressed Pineapple,
Avocado Mousse, Meyer Lemon Aioli

BRUNCH SPECIALTIES

Brioche French Toast ⊙ 18
Roasted Honeycrisp Apples,
Whipped Mascarpone, Walnuts

Chopped Chicken Salad 19
Roasted Brussels Sprouts, Honeycrisp Apple,
Tumbleweed Cheddar, Pistachio, Mustard Vinaigrette

Lemon Ricotta Pancakes ⊙ 18
Served with Huckleberry Compote

Spring Pea Risotto ⊙ 28
Fresh English Peas, Pecorino Sardo,
Mint, Lemon, Fresno Chile

GT Burger* 21
House Ground Angus Beef on Brioche,
Brie, Sweet Onion Jam, Pommes Frites,
Rosemary Salt

EGGS

organic

Soft Scrambled Eggs* 22
Melted Leeks, House Smoked Salmon,
Toasted Baguette

Benedict Royale* 22
Poached Eggs, Niman Ranch
Jamon Royal, Gruyère, Cornbread,
Roasted Potatoes, Hollandaise Sauce

**Chorizo & Goat Cheese
Frittata** 19
Housemade Chorizo Fresco, Slow Roasted
Sweet Peppers, Roasted Potatoes

Smoked Salmon Platter* 24
Toasted Bagel, Smoked Salmon,
Cream Cheese, Classic Accompaniments

SIDES 8

Niman Ranch Bacon

Chicken & Apple Sausage

Yukon Gold Potatoes
Sea Salt & Herbs

CHAMPAGNE BAR

select one from each column to build your cocktail

GRAND TIER BELLINI: Peach Purée, Aperol
OTELLO'S KISS: Orgeat, Lemon Cardamom Bitters
LULU'S DISPOSABLE LOVER: Grapefruit-Jalapeño Shrub,
Green Chartreuse

Mionetto Prosecco Veneto NV 13
Louis Roederer Brut Champagne NV 20
Veuve Cliquot Brut Champagne NV 25
Louis Roederer Cristal Brut Champagne 2007 45