

# foreign cinema

easter brunch

sunday, april 21, 2019

Half dozen oysters on the half shell with Champagne mignonette

Glorious Greens + Grains: kale, snap peas, oranges, baby beets, couscous, raita, little gems, hazelnuts, harissa, za'atar

Lavender baked goat cheese, nettle pesto, crostini, crudité, green olive tapenade

Brazilian Pacific tuna ceviche, citrus dressing, avocado, spring onions, habanero, lime, Brazilian shrimp crackers

Santa Barbara smoked salmon and potted smoked trout, oro blanco-quinoa salad,

Petrossian caviar, house grain bread

Baguette French toast, coastal strawberries and Valencia oranges, cocoa nibs, maple-lemon butter

House pate de maison, rich duck liver mousse, frisée salad, cornichon, grain mustard, grilled bread

Tuscan style beef sirloin tartare, fried sage & rosemary, wild arugula, new garlic, waffled potatoes, lemon mayo

Grilled Merguez sausage, spicy Tunisian shakshuka, aromatic tomatoes, feta, quail egg

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Luscious scrambled eggs, favas, porcini, butter beans, breadcrumbs, Parmesan Reggiano, sliced Parma prosciutto

Champagne-Perigord truffle omelet, Pave d'Affinois, fines herbes, Comte, Fontina; Sonoma lettuces, our chicken sausages

Festive Brunch Tostada: heritage pork Chile Verde, Anaheim and poblano peppers, a poached farm egg, shell beans, jicama, radishes, crème fraîche, queso fresco

Robust Persian flat omelet, spring onions, cilantro, chilies; sliced avocado, Dungeness crab, lime, radish salad

Croque Monsieur á la Crevette: New Orleans style gulf shrimp salad sandwich, French fries, pickles, greens

Croque Madame: French ham & Gruyère, béchamel, egg crown, French fries, spring herb salad

Grilled Maine sea scallops with Pacific swordfish, verjus butter sauce, asparagus, morels, baby carrots & turnips, French caviar lentils

Grilled cowboy bistro steak, ancho-coffee rub, grilled artichokes, chard, farro, fingerling potatoes, salsa verde

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Full Oyster Bar Selection and Pop Tarts are available upon request a la carte