

foreign cinema

Mum's Day Brunch, Sunday, May 9th, 2021

oysters*

west coast

| | EACH | / | HALF | / | DOZEN |
|--|------|---|------|---|-------|
| Bonita (<i>Washington</i>) | | | | | |
| Chelsea Gem (<i>Washington</i>) | 3.5 | / | 21 | / | 42 |
| Fanny Bay (<i>Vancouver Island, BC</i>) | | | | | |
| Hog Island Sweets (<i>Point Reyes, CA</i>) | 4.5 | / | 27 | / | 54 |
| Kumamoto (<i>Humboldt, CA</i>) | 4.5 | / | 27 | / | 54 |
| Kumiai (<i>Baja, MX</i>) | | | | | |

east coast

| | | | | | |
|--------------------------------------|------|---|----|---|----|
| Beau Soleil (<i>New Brunswick</i>) | 3.75 | / | 22 | / | 45 |
| Kusshi (<i>B.C.</i>) | 4.5 | / | 27 | / | 54 |
| St. Simone (<i>NB CN</i>) | 4 | / | 24 | / | 48 |
| | 4 | / | 24 | / | 48 |
| | | / | 24 | / | |

shellfish*

| | FOUR | / | EIGHT | / | TWELVE |
|--|------|---|-------|---|--------|
| Gulf White Prawn Cocktail (<i>Florida</i>) | 12 | / | 24 | / | 36 |

Dungeness Crab (*Marin Coast*)

HALF / WHOLE

30 / 60

Lobster (*Maine*)

32 / 64

Fruit des Mer Today's selection of steamed & raw shellfish

75

caviar service

| | |
|---------------------------------------|----|
| Tsar Nicoulai Estate Selection .5 oz. | 35 |
|---------------------------------------|----|

Fruit Bowl, blood oranges, blackberries, blueberries, Straus Yogurt, Honey, Fresh Mint

Lavender baked goat cheese, sliced strawberries, crostini, vegetable crudité, green olive tapenade

Grains n' Greens, quinoa, favas, greens, baby beets, asparagus, oranges, chickpea hummus, pappadom, Egyptian nut dukkah

Brazilian Pacific tuna ceviche, citrus dressing, avocado, spring onions, habanero, lime, taro chips

Santa Barbara smoked salmon, ruby grapefruit, Acme rye bread, fromage blanc, pickles, farm egg

Baguette French toast, coastal strawberries, wild huckleberries, cocoa nibs, maple-lemon butter

Country pheasant pate, faux gras, poached cherries, hazelnuts, grilled bread, mixed salad

Venetian sirloin steak tartare, fried sage & rosemary, wild arugula, waffled potatoes, lemon-tonnato mayo

Spring Brunch Bowl, May spring greens, house mozzarella, farm egg, caviar, smoked sturgeon, caper parsley sauce, favas, radishes, Italian butter beans

Green Goddess Scramble, asparagus, spring onions, raclette, English peas, white beans, breadcrumbs, Reggiano shower, sliced Parma prosciutto

French Rolled Champagne omelet, white truffle, maitake mushroom duxelles fines herbs, Comté, Fontina; fried gold potatoes, brown sugar bacon,

Crisp duck leg confit, sliced duck breast, frisée, radicchio, currants, poached farm eggs, spiced cracklings, torn levain croutons

Croque Monsieur, Maine lobster, Florida gulf shrimp salad sandwich, French fries, pickles, salad greens

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

Grilled Mahi-Mahi, lemon-herb-caper beurre blanc, baby artichokes, mizuna, French fries

Grilled American Heritage pork chop, Umbrian farro, green chard, pecorino salsa, sunny side farm egg