

HAPPY FATHER'S DAY

Sunday, June 15th | 11:00 am - 3:00 pm
3 Course Prix Fixe \$37.50 per person or A La Carte

FROM THE BAR

glass \$8 | carafe \$30

CRÚ MIMOSA

*ruffino prosecco
grove stand orange juice*

BLOOD PEACH BELLINI

*moscato di asti
blood peach purée + lemon*

BELLINI CIPRIANI

*white peach purée
ruffino prosecco*

PLUMPJACK COLLECTION OF WINERIES

Cade Sauvignon Blanc

16 / 64

PlumpJack Chardonnay

20 / 90

PlumpJack Merlot

22 / 98

STARTERS

AVOCADO TOAST 12

cherry tomatoes + onions + sprouts + sea salt + evo

CAST IRON SEARED JUMBO SHRIMP 16

red argentine shrimp + roasted fresno chile butter + rustic bread

SMOKED SALMON DEVILED EGG TOAST 14

pickled red onion + shaved radish + microgreens

GOAT CHEESE BEIGNETS 13

goat cheese + honey + cracked pepper

ENTRÉES

ROASTED BEEF TENDERLOIN & EGGS 21

scrambled eggs + heirloom tomatoes + rosemary yukon potatoes

CRÚ CRAB CAKE BENEDICT 19

poached eggs + baby spinach + herb hollandaise + rosemary yukon potatoes

MAINE LOBSTER & SAFFRON RISOTTO 22

poached egg + asparagus + herb hollandaise

BBQ GLAZED NIMAN RANCH PORK LOIN 24

aged cheddar mashed potatoes + petit green beans

DESSERTS

CHOCOLATE MOLTEN LAVA CAKE 12

vanilla whipped cream + raspberry sauce

CRÈME BRÛLÉE 10

vanilla bean custard + raspberry sauce

STRAWBERRY SHORTCAKE 10

toasted pound cake + whipped cream