

Brunch Menu

HORS D'OEUVRES

- ✓ **Bellwether Farm Ricotta "Pillow"** | Lemon, Peas and Mint
- ✓ **Butternut Squash Velouté** | Ginger, Coffee and Vanilla
- ✓ **Charred Asparagus** | Young Pea Clusters, Mint Relish and Fermented Chilies
- ✓ **Market Greens** | Root Vegetables, Goat Cheese, Olive Crumbs and Almonds
- ✓ **Maitake Mushroom** | Buttermilk Fried with Shishito Peppers and Fennel Sprouts
- Ahi Tuna** | Avocado, Radish and Chili-Lime Essence
- Dungeness Crab "Pillow"** | Black Pepper and Caramelized Onion
- Smoked Salmon** | Toasted Bagel and Cream Cheese
- Maine Lobster** | Puffed Black Rice, Charred Brussels Sprouts and Coconut Curry*
- Lamb Kebab** | Pickled Onion, Cucumber Pea Shoots and Spicy Yoghurt

MAIN COURSE

- ✓ **String Hoppers** | Prawns, Seasonal Vegetables and Cashew Nut Broth
- ✓ **Malted Waffle & Butter Roasted Pear** | Walnuts and Whipped Vanilla Cream
- Crab Cake Benedict** | Poached Eggs and Hollandaise Sauce
- Lobster Knuckle Frittata** | Roasted Mushrooms, Arugula and Goat Cheese
- Alaskan Halibut** | Brussels Sprouts Relish, Pumpkin and Pine Nuts
- Liberty Farm Duck Samosa** | Tomato Butter with Pear and Cucumber Salad
- Spiced Chicken Cooked in Tandoor** | Saffron Rice, Biryani Spices and Scallions
- Corned Beef Hash** | Bell Peppers, Onions, Potatoes and Poached Eggs
- Aged New York Steak** | French Fries and a side of Mixed Greens+15.00
- Lamb "Naanwich"** | Slow-cooked Lamb, Chutney Yogurt, Onion and Blackberry-Walnut Salad

DESSERT

- Artisanal Cheese** | Selection of Two with Seasonal Accoutrements
- Shrikhand** | Rhubarb, Pistachio and Sorrel
- Apricot** | Almond Milk Skin and Carrot Cake
- White Chocolate Cheese Cake** | Passion Fruit Sorbet and Mint

2 COURSE MENU 39.00 | 3 COURSE MENU 49.00

*Lobster - Appetizer supplement 10.00 | Entrée supplement 20.00

Executive Chef Srijith Gopinathan