



Father's Day Brunch Menu

Sunday, June 18th, 2016

Campton Place French Toast

Fresh Berries and Pure Maple Syrup

Dungeness Crab "Pillow"

Black Pepper and Caramelized Onion

Charred Asparagus

Young Pea Clusters, Mint Relish and Fermented Chilies

Maine Lobster

Puffed Black Rice, Edamame and Coconut Curry



Butternut Squash Velouté & Bellwether Farm Ricotta Pillow



String Hoppers

Seasonal Vegetables and Cashew Nut Broth

Dungeness Crab Cakes

Poached Eggs, Bloomsdale Spinach and Brown Butter Hollandaise

Alaskan Halibut

Brussels Sprouts Relish, Pumpkin And Pine Nuts

Scrambled Eggs

Smoked Salmon, Dill-Brioche and Sprouted Fennel

Angus Beef Tenderloin

Grilled Green Onions, Maitake and Truffle Jus



Shrikhand

Rhubarb, Pistachio and Sorrel

Apricot

Almond Milk Skin and Carrot Cake

FATHER'S DAY BRUNCH MENU 98.00 - WINE PAIRING 65.00

Executive Chef Sriyith Gopinathan

Master Sommelier Richard Dean