SUNDAY BRUNCH

JUICE BAR

MUESLI YOGURT SMOOTHIE 12
Toasted Almonds, “Oaty” Oat Milk, Berries

ILLY ESPRESSO SMOOTHIE 12
Banana, Chocolate, Vanilla Almond Milk

COLD PRESSED

SWEET GREENS 11
Kale, Apple, Spinach Pineapple

EARTH’S GLOW 11
Orange, Carrot, Lemon, Ginger

BOSS’S TONIC “Probiotic Tea” 12
Turmeric, Ginger, Coconut Nectar

STARRTERS

BASKET OF MORNING BAKERIES 8

FRENCH ONION SOUP 10
Gratineed with Gruyère

LOCAL BURRATA 18
Figs, Basil, Cherries

CRAB TOAST 17
Green Papaya Salad, Sriracha

GREEK YOGURT PARFAIT 14
Granola, Summer Berries, Honey

SALADS

BABY BLOOMSDALE SPINACH SALAD 21
Scallops, Shrimp, Mango, Avocado

RADICCHIO AND ROASTED BEETS 18
Grilled Chicken, Rogue Blue Cheese, Candied Walnuts

MAIN

ROASTED PACIFIC SALMON 28
Red Quinoa, Arugula Pesto, Sour Oranges

BRAISED BEEF SHORT RIB 32
Butternut Squash Risotto

BREAKFAST BROWN RICE BOWL 24
Slow-Cooked Egg, Pork Belly and Bacon Dashi

GRANOLA FRENCH TOAST 22
Medjool Dates, Caramelized Apples, Vanilla Sauce

EGGS 26

AVOCADO TOAST, SCRAMBLED EGGS
Breakfast Radish, Arugula

CROQUE MADAME
Fried Egg, Toasted Brioche, Spinach, Mornay Sauce

LOBSTER BENEDICT
Artichoke, Hollandaise, Housemade English Muffin

OMELETTE
Boursin Cheese, Chives, Porcini Mushrooms

HUEVOS RANCHEROS
Corn Tortilla, Fried Egg, Cotija Cheese

SUNDAY ROAST

PAELLA, SHELLFISH (For Two) 64 NOVEMBER 4
Lobster, Shrimp and Clams

PRIME RIB OF BEEF 42 NOVEMBER 11
Yorkshire Pudding, Creamed Horseradish

SADDLE OF SONOMA LAMB 36 NOVEMBER 18
Red Pepper Sauce

BEEF WELLINGTON (For Two) 89 NOVEMBER 25
Roasted Carrots, Creamed Cabbage, Red Wine Sauce