Faster Brunch Menu



sunday, april 20th 2025

-eye opener mimosa station-

sparkling wine, fresh juices, berries, grand marnier, st. germain, lemon syrup

-bakers table-

homemade cinnamon rolls butter croissants & pain au chocolat freshly baked scones assorted danishes & muffins

-raw bar/cold station-

hog island oysters, hogwash & shallot mignonette b.y.o. poke: bamboo rice, spicy tuna, marinated salmon, shrimp, kanikama toppings: mango, beets, ginger, edamame, pineapple, scallions, jalapeños sauces: spicy mayo, curried cilantro cream, chef´s signature ponzu ceviches: shrimp ceviche with chipotle, peruvian-style halibut ceviche with ají rojo little gem & fennel salad, orange segments, hearts of palm, chardonnay vinaigrette

-breakfast station-

farm-fresh eggs, caramelized onions, peppers, diced tomato, ham sausage, bacon, cheddar, pepper jack, swish cheese breakfast potatoes, apple-wood smoked bacon, chicken-apple sausage whole wheat, sourdough, english muffins, mini bagels gravlax salmon with traditional garnishes vintner's eggs benedict, fra'mani rosemary ham, lemon hollandaise

-soup & kids station-

chilled spring pea soup, meyer lemon, basil homemade butter buns mac n´cheese tater tots

-hot station-

pacific halibut with warm olivada grilled chicken breast "cacciatore" lamb tagine, cous cous, apricots, smoked tomato, cinnamon, mint

-carving station-

slow-roasted prime rib with sauce bordelaise, green peppercorn & horseradish cream robuchon-style mashed potatoes grilled asparagus, cabernet sauvignon vinaigrette, parmigiano-reggiano

-grand finale-assorted mini eclairs & macaroons tiramisu in a glass cheese blintzes, strawberry-mint compote belgian waffles, maple syrup, blueberries mini cheesecakes

\$125 per person

A 20% gratuity will be added for parties of 6+. A 3% BOH service charge will be added to the food portion of each check. Our menu does not list every ingredient used in the preparation of our dishes. If you have any food allergies or intolerances, kindly inform your server when placing your order. GF denotes gluten free items. V denotes vegan items. Our kitchen is not gluten free or vegan. Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses.