

BRUNCH

BUBBLES

Brut / Veuve Clicquot / Reims NV 23
Brut / Bollinger Special Cuvée / Epernay NV 50

Brut Rosé / Domaine Chandon / California NV 10
Brut Rosé / Roederer Estate / Mendocino NV 25

COCKTAILS 15

French 75

hennessy vsop cognac / botanist gin / fresh lemon
house-made grenadine / chandon rosé

Aperol Spritz

aperol / prosecco / fresh lime / soda

It's a Vibe

roku gin / strawberry-infused Campari / fresh ruby red grapefruit
fresh lemon / cane sugar

Always Sunny

herradura reposado tequila / fresh tangerine / fresh lemon
blood orange / crème de mûre

Bottomless Mimosa 30

tangerine / grapefruit / cranberry / orange

Bottomless Bloody Mary 30

Tito's vodka / Pines bloody mary mix

BUFFET

All items in the section below are included along with a choice of entrée

Fruit Display

assorted melons / tropical fruit / citrus

Pastry Station

artisan rolls / petite croissants / danish & pastries / plugra butter and hand-crafted fruit preserves

Soup & Salad

seasonal soup of the day / petite salad

Seafood Display*

snow crab clusters / assorted oysters / poached shrimp / cocktail sauce / saffron tartar sauce / cucumber mignonette

Breakfast Display*

truffle egg white frittata / scrambled egg / nodine's pepper bacon / sausage links / roasted fingerling potatoes / king salmon / seasonal vegetable

Hand Carved Prime Rib*

au jus / horseradish crème fraîche

Chef Anthony's Dessert

an elaborate display of assorted desserts

CHOOSE ANY ENTRÉE

Jumbo Lump Crab Cake Benedict*

ritz cracker crust / avocado purée / poached egg / hollandaise

Petite Filet of Beef and Farm Fresh Egg*

sautéed spinach / confit cherry tomato / cabernet demi-glace

Lobster Hash*

butter poached lobster tail / rainbow fingerling potato / poached egg / sautéed spinach / hollandaise

Fried Jidori Chicken & Waffle*

pickled red onion & fresno chile / cayenne-honeycomb butter / honeycomb

Freshly Prepared Omelet*

your choice of up to 4:

lobster / smoked salmon / bacon / black forest ham / pork sausage / spinach / onion / roasted mushrooms
bell pepper / tomato / cheddar / truffle gouda / black pepper pepato / comté / smokey blue / aged chèvre

79 per person

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.