



MOTHER'S DAY BRUNCH

MAY 13<sup>TH</sup>, 2018

*CHAMPAGNE BY THE GLASS*

PIERRE PAILLARD, LES PARCELLES, EXTRA BRUT NV	17
LARMANDIER-BERNIER, BLANC DE BLANCS, EXTRA BRUT NV	25
BILLECART-SALMON, ROSÉ, BRUT NV	36
KRUG, GRAND CUVÉE, BRUT NV	48

*COCKTAILS*

PAMAROSA	15
CORPSE REVIVER #2	15
BLOODY MARY (ADD BACON \$2)	13

*FOR THE TABLE*

HOUSE MADE CINNAMON ROLLS  
CREAM CHEESE FROSTING

*FIRST COURSE*

AVOCADO TOAST  
BAGNA CAUDA, FINES HERB SALAD, JIDORI EGG

ZUCKERMAN'S FARM ASPARAGUS SALAD  
WATERCRESS AND CHICORY SALAD, SAUCE GRIBICHE

HEIRLOOM CARROT SOUP  
WHIPPED GOAT'S MILK CHEESE, SPICED RHUBARB, SUNFLOWER SEEDS

DI STEFANO BURRATA SALAD  
STRAWBERRIES, CUCUMBER, AGED BALSAMIC

*ENTRÉE COURSE*

GRILLED LAMB NOISSETTE  
BOULANGÈRE POTATOES, SPRING PEAS, NATURAL JUS

SPRUCE WAFFLE  
RHUBARB JAM, CRÈME ANGLAÏSE, SPRING BERRIES

MI-CUIT SALMON  
FAVA BEANS AND LEAVES, FORAGED MUSHROOMS, SALSA VERDE

SOFT-ROLLED FRENCH OMELET  
BUTTERED LEEKS, LA QUERCIA HAM, MORNAY SAUCE

KALE FLORENTINE  
POACHED FARM EGG, DIJON BÉARNAISE, BRIOCHE

*DESSERT*

CREPE CAKE  
BERRIES AND CREAM, FIOR DI LATTE GELATO

EARL GREY PAVLOVA  
BING CHERRIES, WHITE CHOCOLATE CREAM

*ADDITIONAL ITEMS*

CAVIAR, BRIOCHE, CRÈME FRAÎCHE	AQ
THICK-CUT BACON	7
TOASTED LEVAIN OR CRANBERRY BREAD	7
JIDORI EGG	3

*IN SUPPORT OF SAN FRANCISCO EMPLOYEE MANDATED EXPENSES, A 6% SURCHARGE WILL BE ADDED.*