

spruce

FOR THE TABLE

JUST BAKED PASTRIES
SWEET BUTTER, SEASONAL JAM

FIRST COURSE

FARMERS MARKET FRUITS
YUZU-MINT SYRUP, MARCONA ALMONDS

HALF-DOZEN BEAUSOLEIL OYSTERS
CHAMPAGNE MIGNONETTE, LEMON

ROUGE D'ÉTAMPES PUMPKIN SOUP
BLACK TRUFFLE MOUSSELINE, PEPITA CRUMBLE

HEIRLOOM TOMATOES AND IGNALAT BURRATA
12-YEAR AGED BALSAMIC VINEGAR, TENBRINK FARMS OLIVE OIL, BASIL

YELLOW PEACH AND NECTARINE SALAD
GOAT CHEESE PANNA COTTA, POPPED SORGHUM

WHITE TRUFFLE FROM ALBA, ITALY
HOUSE-MADE TAGLIARINI, BEURRE MONTÉ, PARMESAN
\$50 SUPPLEMENT

CAVIAR SERVICE

KALUGA \$110 GOLDEN OSETRA \$160 PERLITA \$180
SOFT SCRAMBLED EGG, CRÈME FRAÎCHE, TOASTED BRIOCHE, BLINI

ENTRÉE

SOFT-SCRAMBLED EGGS
SMOKED TROUT ROE, TOASTED BRIOCHE

FRENCH OMELET
L'ORIGINAL BRIE, SAVOY SPINACH, MORNAY SAUCE

CRISPY PORK BELLY
ANSON MILLS GRITS, CURED EGG YOLK, MARINATED FIGS

CRISPY CHICKEN SALAD
GARDEN LETTUCES, FRENCH BREAKFAST RADISH, TOASTED PISTACHIOS

MAINE LOBSTER BENEDICT
ENGLISH MUFFIN, SAUCE BÉARNAISE
\$20 SUPPLEMENT

WAGYU STEAK TARTARE
ORGANIC EGG YOLK, SALTED CAPERS, GOUGÈRES

DESSERT

BEIGNETS
CHOCOLATE SAUCE, CRÈME ANGLAISE

MASCARPONE CHEESECAKE
RED WINE-POACHED FIGS, CITRUS CRISP

CHOCOLATE DEVIL'S FOOD CAKE
TOASTED MARSHMALLOW, CARAMEL SAUCE

\$70 PER PERSON

IN LIEU OF A GRATUITY, A 20% SERVICE FEE WILL BE ADDED TO ALL PURCHASES. 100% OF THIS SERVICE FEE IS USED TO SUPPORT LIVING WAGES AND HEALTH INSURANCE FOR ALL EMPLOYEES. THANK YOU FOR YOUR SUPPORT.