



Sunday Brunch

Appetizers

Crab and Asparagus Soup

Sautéed Chanterelles with Crab and Shiitake Wonton
\$12

Soiled Reputation Organic Greens

Parmesan Flan, Balsamic Reduction, Beetroot and Guanciale
\$12

Foie Gras Torchon

Pain D'Epice Crisps, Apple Butter and Baby Brioche
\$18

Roquefort and Roasted Shallot Tart

Black Olive Caramel, Grilled Black Mission Fig and Radish Salad
\$14

Seared Rare Yellowfin Tuna

Lime & Pink Peppercorn Crust, Pine Nut & Cucumber Sauce Vierge with Compressed Watermelon and tomato water sorbet
\$17

Main Course

Trio of Eggs Benedict

Pork Belly, Smoked Salmon and Crabcake
\$17

Raisin Brioche French Toast

Banana Rum Caramel and Fresh Fruit Salad
\$16

Grilled Beef Striploin

Roasted Garlic Croquette, Chanterelles and Summer Vegetable Broth
\$27

Miso Caramelized Sablefish

Crab and Cashew Spring Rolls, Miso Glaze and Mizuna Greens
\$29

Herbed Gnocchi

Wild Mushrooms, Olives, Oven Dried Tomato and Arugula Velouté
\$22