

MOTHER'S DAY

BRUNCH PRE-FIXE MENU

\$75 PER PERSON

FIRST COURSE

Butter Lettuce & Hearts of Palm Salad (V, GF)
Ruby Grapefruit, Brokaw Avocado, Radish, Dijon Vinaigrette

Jidori Chicken Karaage
Aonori, Sriracha Mayo, Tamari Pickled Cucumbers

Jalapeño Lobster Toast
Ginger Aioli, Togarashi, Cilantro

Deviled Eggs
Dungeness Crab, Meyer Lemon, Garlic Streusel
Add Kaluga Caviar · 45*

Michael Mina's Ahi Tuna Tartare*
Asian Pear, Pine Nuts, Garlic, Habanero-Sesame Oil

Grilled Oysters
Ramps, XO Sauce, Toasted Sourdough

Warm Gougères "Croque Madame"*
Crispy Ham, Fried Quail Egg, Sauce Mornay

10 Piece Sashimi/Nigiri Plate*
Hamachi, Sake, Hon Maguro, Hotate, Unagi
Supplement · 29

SECOND COURSE

Bungalow Benedict*
Model Bakery English Muffin, Canadian Bacon, Crispy Potatoes, Hollandaise
Substitute Salmon Gravlax · 7*

Hanger Steak & Eggs*
Soft Scramble, Crispy Potatoes
Substitute Black Angus Filet · 21

Roasted Chilean Seabass
Muhumara, Pomegranate, Pine Nut Gremolata

Tomato-Ginger Glazed Salmon*
Saffron Couscous, Blistered Cherry Tomatoes, Dill Yogurt

Ginger-Scallion Brick Chicken (GF)
Schmaltz Seasoned Rice, Chili-Garlic Crunch Cucumbers

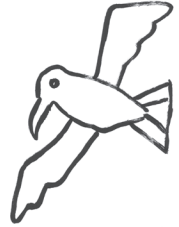
Ricotta Gnocchi
Maine Lobster, Spring Peas, Delta Asparagus

Michael Mina's Lobster Pot Pie (TS)
Whole Maine Lobster, Truffle-Lobster Bisque, Seasonal Vegetables
Supplement · 64

Lamb Frites*
Lamb Chops, Crinkle Cut Fries, Chimichurri
Supplement · 16

THIRD COURSE

Carrot Cake
Walnuts, Cream Cheese Cremeaux
Crunchy Carrot Genoise



*served raw or undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check