

EASTER BRUNCH

105 PER GUEST

SHELLFISH OFFERINGS

PETROSSIAN CAVIAR SERVICE*
ROYAL OSSETRA 199 | IMPERIAL OSSETRA 260

CHIVES, RED ONION
CREME FRAICHE, EGG MIMOSA

WEST COAST OYSTERS*
24 HALF DOZEN

CHAMPAGNE MIGNONETTE

CHILLED 1/2 MAINE LOBSTER 79
DIJONNAISE

CHILLED JUMBO SHRIMP COCKTAIL 35
GIN-SPIKED COCKTAIL SAUCE

ICE-COLD SHELLFISH PLATTER 185

6 EA OYSTERS, 1/2 MAINE LOBSTER, 2 EA JUMBO SHRIMP, 2 EA SCALLOP, 2 EA LITTLE NECK CLAMS
(SHELLFISH SELECTIONS CAN BE SERVED HOT WITH RED MISO BUTTER)

APPETIZERS

Choice Of

MICHAEL'S TUNA TARTARE* PEAR, GARLIC, MINT, PINE NUT, HABANERO-SESAME OIL

BLACK TRUFFLE CAESAR LITTLE GEM, SWEET ONION CREMA, TRUFFLE DRESSING

SHRIMP LOUIE CUPS BUTTER LETTUCE, CRISPY CAPERS, HAAS AVOCADO

BUTTERMILK BISCUITS POACHED EGG, REDEYE GRAVY, SPECK, HONEY BUTTER

ENTREES

Choice Of

TOMATO GINGER SALMON TOMATO BRODO, SAFFRON COUS COUS, PRESERVED LEMON

COUNTRY FRIED CHICKEN BLACK PEPPER GRAVY, SUNNY-SIDE UP EGGS, ARUGULA SALAD

CARNE ASADA CHILAQUILES SALSA VERDE, QUESO FRESCO, SUNNY-SIDE UP EGGS, HAAS AVOCADO

ZA'ATAR SPICED PRIME RIB YORKSHIRE PUDDING, BREAKFAST POTATOES
ADD 25 PER PERSON

HANGER STEAK & EGGS SUNNY-SIDE UP EGGS, BREAKFAST POTATOES
SUBSTITUTE 8OZ. FILET 15

DESSERTS

Choice Of

CINNAMON ROLL CANDIED PECANS, HONEY BUTTER GLAZE, VANILLA ICING

BERRY BREAD PUDDING MIXED BERRIES, CREME ANGLAISE

S'MORES TART MANGO, GRAHAM CRACKER, CHOCOLATE

OPTIONAL ACCOMPANIMENTS

APPLEWOOD SMOKED BACON 12

BREAKFAST POTATOES 12

BLACK TRUFFLE MAC & CHEESE 21

TWO EGGS YOUR CHOICE 8

BOURBON STEAK

A MICHAEL MINA RESTAURANT

Executive Chef: Gabriel Pulido
Executive Sous Chef: Maiki Le

*EATING RAW OR UNDERCOOKED FISH,
SHELLFISH, EGGS OR MEAT INCREASES THE RISK
OF FOODBORNE ILLNESS. PLEASE ALERT YOUR
SERVER TO ANY FOOD ALLERGIES