

# Brunch

ADD SIDE OF SAUSAGE OR BACON TO ANY DISH FOR \$6

## AVOCADO TOAST | 17

PICKLED MUSHROOMS, SESAME SEEDS, RADISH, MICRO CILANTRO

ADD SMOKED SALMON 7 ADD AHI TUNA 7

## PROSCIUTTO EGGS BENEDICT | 18

TOASTED ENGLISH MUFFIN, PROSCIUTTO, CHIVES, HOLLANDAISE, ARUGULA SALAD

## SALMON BENEDICT | 21

TOASTED ENGLISH MUFFIN, SMOKED SALMON, SALMON ROE, CHIVES, HOLLANDAISE, ARUGULA SALAD

## OMELETTE | 15

SWISS CHEESE, SERRANO HAM. SERVED WITH ROASTED POTATOES

## VEGETARIAN OMELETTE | 15

SAUTÉED SPINACH, BELL PEPPER, ONION. SERVED WITH ROASTED POTATOES

## STEAK AND EGGS | 25

SIX OUNCE FILET, TWO EGGS, ROASTED POTATOES, HOLLANDAISE SAUCE

## BREAKFAST RISOTTO | 22

CREAMY RICE RISOTTO, SERRANO HAM, TWO EGGS, CHIVES

## FRENCH TOAST | 17

SERVED WITH RASPBERRIES, MAPLE SYRUP

## APPLE GALETTE | 7

TOASTED APPLES ON A BUTTERY PASTRY CRUST, CARAMEL CREAM DRIZZLE, MICROMINT

## SEASONAL FRUIT TART | 7

LAYERED SEASONAL FRUIT WITH PASTRY AND A PASTRY CREAM GLAZE, MICROMINT

## BANANA BREAD | 7

WALNUT AND DRIED FIG IN A WARM FRESH BAKED BANANA BREAD

## CAFFÉ LATTE | 9

SPECIALTY LATTES 11

## CAPPUCCINO | 7

SPECIALTY CAPPUCCINO 9

## CAFFÉ AMERICANO | 6

## VIETNAMESE COFFEE | 9

## TEA | 6

GREEN, BLACK, HERBAL

## ARNOLD PALMER | 9

BLACK, SPICED BLUEBERRY

## FRESH ORANGE JUICE | 7

## HOUSE-MADE LEMONADE | 7

## MIMOSA | 10

ORANGE, STRAWBERRY, PINEAPPLE

## BOTTOMLESS MIMOSA | 25

ORANGE, STRAWBERRY, PINEAPPLE

## SANGRIA | 15

RED OR WHITE

## SANGRIA PITCHER | 37

RED OR WHITE



18% GRATUITY ADDED FOR GROUPS OF 6 OR MORE

# Japas

## **CUTTING BOARD | 28**

CURED MEATS, CHEESE, HONEYCOMB, QUINCE, WHOLE MUSTARD, OLIVES, PIGUILLIO PEPPER, BAGUETTE

## **ORGANIC KALE SALAD | 15**

KALE, RED APPLE, PEAR, GRAPES, PEPITAS, AVOCADO LEMON DRESSING

## **CAPRESE SALAD | 18**

BURRATA CHEESE, TOMATO MIX, THAI BASIL, PESTO, CUCUMBER, BALSAMIC CAVIAR

BLACK TRUFFLE 7

## **YUCCA FRIES | 15**

SERVED WITH GARLIC AIOLI AND HERB OIL

## **PORK EGGROLLS | 15**

SERVED WITH FISH SAUCE OR SWEET CHILI SAUCE

## **PORK BELLY | 18**

SERVED WITH SHISHITO PEPPERS IN BALSAMIC

## **GARLIC SHRIMP | 19**

HOT-POT SERVED IN GARLIC OIL, BAGUETTE

## **ROASTED SHISHITO PEPPERS | 15**

SERVED IN RED WINE VINAIGRETTE

## **RAINBOW ROASTED CAULIFLOWER | 15**

ROASTED AND SERVED WITH ROMESCO SAUCE, CANDIED WALNUT

## **SALMON CRUDO | 18**

SALMON SASHIMI, AVOCADO, CUCUMBER, TOMATO, JALAPEÑO, SALMON ROE, PASSIONFRUIT PONZU

## **TUNA TARTARE | 20**

AVOCADO, CUCUMBER, TOMATO, SEAWEED SALAD, RADISH, SALMON ROE, PONZU, CRISPY RICE PAPER AND WONTON

## **HAMACHI | 21**

YELLOWTAIL SASHIMI, AVOCADO, CUCUMBER, TOMATO, SALMON ROE, DRAGONFRUIT, PASSIONFRUIT PONZU

## **STEAMED CLAMS | 21**

STEAMED IN A BUTTER AND WHITE WINE CHILI SAUCE

## **STEAK TARTARE | 22**

RAW FILET, EGG YOLK TARTARE SAUCE, FRIED SHALLOT, BALSAMIC CAVIAR, POTATO CRISPS, BONE MARROW

## **GRASS-FED BEEF SLIDERS | 18**

THREE BEEF SLIDERS, CARAMELIZED ONION, SWISS CHEESE, SPANISH CHORIZO, ARUGULA

## **CHURRASCO | 18**

THREE OUNCE SKIRT STEAK, CHIMICHURRI, PICKLED MUSHROOM, BABY POTATO, GARLIC AIOLI

## **PARMESAN FRIES | 8**

SERVED WITH GARLIC AIOLI AND HERB OIL

## **BRUSSEL SPROUTS | 15**

FRIED WITH RED APPLES, TOSSED WITH PARSLEY, POMEGRANATE, BALSAMIC

# Entrées

## **BONE-IN RIBEYE (SERVES 2) | 70**

TWENTY OUNCE RIBEYE STEAK, CHIMICHURRI, PICKLED MUSHROOMS, SHISHITO PEPPERS, BABY POTATOES

## **FILET MIGNON | 35**

TWO THREE-OUNCE FILETS, PICKLED MUSHROOM, POTATO LASAGNA, ASPARAGUS, BORDELAISE SAUCE

## **ROASTED CHICKEN | 30**

SERVED WITH ROMESCO SAUCE, PESTO, CHICKEN JUS, RAINBOW CAULIFLOWER, BABY RAINBOW CARROTS

## **PAN-ROASTED SALMON | 27**

SIX OUNCE SALMON FILET, BLACK LENTILS, BEURRE BLANC, SALMON ROE, TOMATO, CRISPY RICE PAPER

## **TRUFFLE MUSHROOM RISOTTO | 25**

RICE RISOTTO, ROASTED AND PICKLED WILD MUSHROOM, HERB OIL

FRESH TRUFFLE 20 SHRIMP 7 CHICKEN 8 SALMON 12

## **MUSHROOM PASTA | 25**

HANDMADE FETTUCINI PASTA, MUSHROOM CREAM SAUCE, ROASTED AND PICKLED WILD MUSHROOMS

FRESH TRUFFLE 20 SHRIMP 7 CHICKEN 8 SALMON 12

## **SEAFOOD PASTA | 28**

HANDMADE FETTUCINI PASTA, CLAMS, SHRIMP, TOMATO SAUCE

## **KOREAN BBQ (TH-SAT) | 35 \**

GALBI SHORT RIBS, ROMESCO KIMCHI, BABY POTATOES, BABY RAINBOW CARROTS, WHITE RICE

## **PHO (TH-SAT) | 15 \**

SERVED WITH ONION, CILANTRO, GREEN ONION, LIME, JALAPEÑO, BEAN SPROUTS, HOISIN SAUCE, CHILI

CHICKEN 2 BEEF 3 COMBO 3

## **CHEF'S FOUR COURSE SPECIAL (FRI-SAT) | 75**

FIRST COURSE:	SALMON CRUDO / HAMACHI
SECOND COURSE:	MUSHROOM PASTA / SEAFOOD PASTA
THIRD COURSE:	PAN-SEARED SALMON / FILET MIGNON
FOURTH COURSE:	PANNA COTTA / CHEESE PLATTER

# Desserts

## **CHEESE PLATTER | 15**

BRIE, PORT WINE, MANCHEGO, GOAT CHEESE, SEASONAL FRUIT, QUINCE

## **WALNUT FUDGE BROWNIE | 15**

FUDGE BROWNIE, VANILLA ICE CREAM, CANDIED WALNUT

## **SEASONAL PANNA COTTA | 15**

ITALIAN CREAMY DESSERT, CANDIED WALNUT, SEASONAL FRUIT AND FLAVORS

## **FLAN | 11**

VANILLA AND RUM INFUSED FLAN, BLUEBERRIES, PEARS