

mother's day brunch

BECAUSE SHE DESERVES MORE THAN JUST BREAKFAST IN BED.

three course prix fixe menu
\$40 per person (tax & gratuity not included)

first course

CINNAMON MONKEY BREAD *V*
diplomat cream | salted caramel

CRAB & CORN BISQUE
lump crab | charred corn | spiced paprika oil

NAPA SALAD *SF+V*
strawberries | tomatoes | goat cheese | candied pecans | citrus tarragon vinaigrette

CAESAR SALAD*
parmigiano reggiano | brioche croutons | creamy caesar dressing

LUMP CRAB CAKE
pickled apple & kohlrabi slaw | smoked harissa crema | berbere dust

CAST IRON MEATBALLS
beef & pork blend | pomodoro sauce | mozzarella | basil

second course

CHICKEN & WAFFLE
gruyère & chive waffle | spicy maple syrup

CALIFORNIA SCRAMBLE* *SF*
soft scrambled eggs | jalapeño | pickled red onion | avocado | gruyère | spiced tomato ragù | breakfast potatoes

STEAK & EGGS* *SF* (supplemental \$15)
truffle scrambled eggs | asparagus | béarnaise | breakfast potatoes

SHORT RIB BENEDICT
braised short rib | poached eggs | hollandaise | breakfast potatoes

SMOKED SALMON BENEDICT
smoked salmon | tomato | red onion | crisped capers | poached egg | hollandaise | breakfast potatoes

SHRIMP CAPELLINI
carolina white shrimp | heirloom tomatoes | lemon caper butter | smoked pepper crumb

third course

STRAWBERRY OPERA CAKE *V*
strawberry coulis | pistachio joconde | cheesecake mousse | fresh strawberries | pistachio opaline

CHOCOLATE TORTE *V*

SF gluten free | *V* vegetarian

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

mother's day dinner

CHEERS, MOM.

three course prix fixe menu
\$55 per person (tax & gratuity not included)

first course

CRAB & CORN BISQUE
lump crab | charred corn | spiced paprika oil

NAPA SALAD *SF+V*
strawberries | tomatoes | goat cheese | candied pecans | citrus tarragon vinaigrette

CAESAR SALAD*
parmigiano reggiano | brioche croutons | creamy caesar dressing

LUMP CRAB CAKE
pickled apple & kohlrabi slaw | smoked harissa crema | berbere dust

CAST IRON MEATBALLS
beef & pork blend | pomodoro sauce | mozzarella | basil

second course

PAN-ROASTED GROUPER
chorizo croquette | haricot verts | citrus saffron sauce | crisp prosciutto

ROASTED DUCK BREAST* *SF*
crisp confit duck leg | citrus supremes | chimichurri carolina gold rice | citrus thyme gastrique

FILET MIGNON* *SF* (supplemental \$12)
whipped potatoes | foraged mushrooms | candied garlic | sauce perigourdine

GRILLED PORK CHOP* *SF*
charred corn polenta | braised mustard greens | smoked tomato conserva

SHRIMP CAPELLINI
carolina white shrimp | heirloom tomatoes | lemon caper butter | smoked pepper crumb

ARTICHOKE RISOTTO *V*
artichokes en barigoule | parmigiano reggiano | citrus essence | crisp artichokes

third course

STRAWBERRY OPERA CAKE *V*
strawberry coulis | pistachio joconde | cheesecake mousse | fresh strawberries | pistachio opaline

CHOCOLATE TORTE *V*

SF gluten free | *V* vegetarian

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