

SEAFOOD BRUNCH

95 PER PERSON
35 WINE PAIRINGS
EXCLUDES TAX AND GRATUITY

PASSED + SPUMANTE

CEVICHE PACIFIC ROCKFISH
SEAFOOD SAUSAGE PACIFIC HALIBUT
DEVILED QUAIL EGG PASSMORE RANCH CAVIAR

ROMAN TABLESCAPE

CHARCUTERIE, CALIFORNIA CHEESE
SEASONAL CRUDITE AND LOCAL FRUIT

UNO

WILD SALMON SOUFFLE ENDIVE, LOCAL GOAT CHEESE

DUE

COOKED, PICKLED + RAW UNI SCRAMBLE, BOTTARGA, CAVIAR

TRE

HOG ISLAND OYSTERS RAW, FRIED + BAKED

QUATTRO

GNOCCHI CARBONARA SMOKED STURGEON "BACON", CURED EGG

CINQUE

COFFEE & DOUGHNUTS ESPRESSO PANNA COTTA, BOMBOLONI