

MOTHER'S DAY BRUNCH



\$95 per person

TO START

Pastry & Cheese

FIRST COURSE

Choice of

Avocado & Ricotta Toast

marinated tomatoes, arugula, honey, pine needle vinegar,
piquillo peppers

Korean-Style Pancakes

scallops, hazelnut vinaigrette

Wagyu Dumplings

Texas wagyu, pork, truffle, herb cream sauce

Beef Carpaccio

pickled jalapeño, kumquat, shaved onion, yuzu dashi, spicy aioli

Hamachi Crudo

seasonal fruits, rice wine reduction, buttermilk

SECOND COURSE

Choice of

6oz Filet

mashed potatoes, peppers

Crispy Chicken & Waffles

chicken thighs, cara cara orange syrup

Seafood Omlette

Korean tiger shrimp, kimchi fried rice

Duck Confit Sandwich

red onions, piquillo peppers, spicy mayo

Japanese Miso Sea Bass

aged soy, white radish, bok choy

DESSERT

Choice of

Hummingbird Cake

cream cheese frosting, mango coulis dried pineapples

Cheesecake Mont Blanc

house made gingersnap crust



ENHANCEMENTS

APPETIZERS

Half-Dozen Oysters

• jalapeño granita
26

Seafood Tower for 2

oysters, lobster, snow crab claws, shrimp cocktail
150

CENTERPIECE

Ossetra Caviar

*tamagoyaki, scallion blinis, crème fraîche, chives,
seaweed kimbap, chips*
200 per oz

Golden Ossetra Caviar

*tamagoyaki, scallion blinis, crème fraîche, chives,
seaweed kimbap, chips*
270 per oz

Korean Chili Lobster

chili sauce
MP

KID'S MENU

\$35 under 12

Choice of Entree

Steak & Eggs

4 oz filet with kimchi fried rice

Crispy Chicken & Waffles

chicken thighs, cara cara orange syrup