



MOTHER'S DAY BRUNCH

queso y chacutería

ARTISAN CHEESE BOARD 16

Port Salute, cow, France/Drunken Goat, goat, Spain/Pecorino Fresco, sheep, Italy

SALUMI BOARD 18

Jamón Serrano/Hot Coppa/Calabrese/ Nostrano

CHEF'S MIXTO BOARD 25

three artisan salumi, three cheeses, guindilla pepper, spiced almond & jam

to start

Daily OYSTERS *mignonette* 3 each ½ dozen 16 dozen 30

Artisan PASTRY BOARD *strawberry rhubarb jam & pecan pie* butter 9

LOBSTER CHOWDER red pepper, potato & herb 14

NJ GREEN SALAD toasted quinoa, roasted beet, radish, baby carrot, *cana de cabra* goat cheese & dijon 12

HUMMUS herb tahina, olive oil, pickled vegetable & pita 12

AHI TUNA CEVICHE cucumber, radish, sesame & jalapeño-cilantro purée 16

CALAMARI *Fritti* padron, pomodoro & caper aioli 13

Free Range VEAL MEATBALL san marzano, basil ricotta & crisp leek 12

mains

CANNOLI CRÊPES sweet ricotta, nutella, chocolate chip & candied pistachio 14

THREE EGG FRITATTA garlic spinach, herb, grilled spring onion, feta 14

CRAB BENEDICT poached eggs, avocado, english muffin, lemon hollandaise 22

SMOKED SALMON *CROSSIANT* baby arugula, herb, whipped cream cheese, caper, pickled red onion, tomato 17

STEAK & EGG SANDWICH filet mignon, fried egg, mushroom, manchego aioli, fried onion 24

house-made RICOTTA GNOCCHI asparagus, sugarsnap pea, wild mushroom, arugula-pistachio pesto 22

Wester Ross SALMON asparagus, haricot vert, crisp *masala* lentil, black garlic tahina & grilled lemon 28

HALIBUT *a la plancha* cockles, roasted leek, baby bok choy, zucchini, lemon-herb brodetto, & citrus aioli toast 35

Pan Roasted HALF CHICKEN arugula & mushroom *panzanella*, pine nut *pecorino fresco* & roasted shallot vinaigrette 26

NY STRIP STEAK grilled vegetable *escalivada*, tarragon, smoked shallot & caper yogurt 36

Niman Ranch PORK CHOP snow pea, beech mushroom, fingerling potato, pickled mustard seed & red wine jus 30