

SUNDAY BRUNCH

CHAMPAGNE PACKAGES

BELLINIS & MIMOSAS INCLUDED WITH PACKAGES

Piper Heidsieck
\$ 135 USD

Moët & Chandon Imperial Brut, Rose and Ice
\$ 150 USD

Dom Pérignon Brut
\$ 330 USD

CLASSIC
food only, drinks available a la carte
\$85 USD

KID'S BRUNCH
food only, 5-12 years old
\$50 USD

BUFFET

Cold - Raw - Desserts

CEVICHE AND TIRADITO STATION

(items may vary based on availability of other dishes)

Tuna Tartare | Catch of the day Ceviche | Hamachi Tiradito | Beef Carpaccio

SALAD BAR

Datterini Salad | Caesar Salad | Chorizo Salad

SEAFOOD STATION

East coast Oysters | King Crab Legs | Shrimp Cocktail | Mussels Provencal

HOT PREMIUM

HOT DISHES

Orzo short Ribs | New York Strip Steak | Yogurt-Marinaded Chicken | Roasted Salmon
Mushroom Risotto | Short Rib Tacos | Octopus Tacos | Rosarito Lobster Tacos

A LA CARTE

- PREMIUM - TO SHARE -

Australian Wagyu rib eye 14 oz \$105 USD | Australian Wagyu New York 14 oz \$105 USD | Prime Tomahawk 35oz \$250 USD

SIDES

Roasted Sweet Potato | Organic Vegetables | Jalapeño Puree | Mashed Potatoes | French Fries

BREAD STATION

(6 portions of rustic bread recipe)

Loaf | Rustic Bread | Baguette

DESSERTS

5 House Dessert Options