



Chef John Carpenter's Caviar Brunch

\$100++ PER PERSON

ADD A HALF BOTTLE OF CHAMPAGNE | \$50



OSETRA CAVIAR DONUT HOLE
orange glaze

WHIPPED RICOTTA
compressed figs, local honey, granola

SMOKED SALMON BENEDICT
english muffin, avocado, hollandaise, capers, smoked trout roe, kaluga caviar

KALUGA CAVIAR MACARON
whipped dill cream cheese

STEAK AND SCALLOP
prime tenderloin, Osetra caviar, spinach, crispy shallots, bordelaise

SHORTBREAD CAKE
almond frangipane, crème fraîche pastry cream, honey poached apple, apple thyme gel



No modifications or split plates please. We respectfully ask table participation.

