

HAPPY FATHER'S DAY

Sunday, June 19th | 11:00 am - 3:00 pm
3 Course Prix Fixe for \$35 guest A La Carte

FROM THE BAR

glass \$6 | carafe \$24

CRÚ MIMOSA

*ruffino prosecco
grove stand orange juice*

BLOOD PEACH BELLINI

*moscato di asti
blood peach purée + lemon*

BELLINI CIPRIANI

*white peach purée
ruffino prosecco*

STARTERS

SMOKED SALMON AVOCADO TOAST 14

cherry tomatoes + onions + sprouts + sea salt + evo

FRITTO MISTO 16

calamari + shrimp + shishito peppers + spicy san marazano marinara

PROSCIUTTO WRAPPED JUMBO SHRIMP 16

thai sweet chili barbecue glaze + napa cabbage slaw

HEIRLOOM TOMATO & BURRATA SALAD 12

arugula + lemon-basil evo + grilled paesano bread

ENTRÉES

ROASTED BEEF TENDERLOIN & EGGS 20

soft scrambled eggs + heirloom tomatoes + rosemary yukon potatoes

LOBSTER, ASPARAGUS & SAFFRON RISOTTO 18

poached eggs + baby spinach + tarragon + parmesan cheese

CRÚ CRAB CAKE BENEDICT 18

poached eggs + baby spinach + fresh herb hollandaise + rosemary yukon potatoes

BRAISED SHORT RIB & SCRAMBLED EGG TACOS 16

soft flour tortillas + salsa verde + pepperjack cheese + roasted potatoes

DESSERTS

NY STYLE CHEESECAKE 9

fresh minted peaches

RED VELVET CAKE 9

classic cream cheese frosting

CRÈME BRÛLÉE 9

vanilla bean custard