

Valentine's Day Brunch

"One cannot think well, love well, sleep well, if one has not dined well." – Virginia Woolf



Light & Refreshing

cowgirl creamery mt tam grapes, brioche, truffle honey, arugula vg

fresh fruit seasonal selection vg/gf

parfait spiced pear compote, greek yogurt, granola, berries vg

caesar salad romaine hearts, ciabatta crostini, parmesan, caesar dressing

hummus garbanzo, smoked paprika, naan vg

avocado toast arugula, burrata, tomato compote, balsamic vg

hamachi crudo radish, olive oil, shallots, capers, citrus gf

oven-roasted tomato soup crème fraîche, chives, manchego crouton vg



From the Land & Sea

srf wagyu beef slider truffle aioli, balsamic onions, truffle cheese, tomato, arugula

chicken sandwich pancetta, pesto, mozzarella, tomato, garlic aioli

pan-seared scallop grilled leek, radish, lemon oil gf

lobster roll* smoked paprika aioli, crispy shallots, brioche

skull island prawns gremolata, whipped polenta gf

ora king salmon golden raisin-caper relish, brown butter balsamic gf

prime beef tenderloin truffle potato purée, bone marrow butter gf

House Favorites

beef carpaccio crostini, balsamic, parmesan, tomato, garlic aioli

brûléed steel cut oats bananas, blueberries, almonds, torched turbinado sugar vg/gf

black pepper crusted ahi mango, avocado, radish gf

lobster arancini saffron aioli, chives, parmesan

fried chicken & waffle chicken thigh, honey spicy butter, watermelon

biscuit & gravy fennel sausage gravy, fried egg, scallions

california omelet mushrooms, spinach, onion, monterey jack cheese, avocado vg

lobster eggs benedict croissant, truffled mushrooms, béarnaise

bucatini harissa-mascarpone, scallions, tomatoes, mushrooms, parmesan vg



Sweet Indulgences

strawberries & cream waffle chantilly cream, pistachios vg

brioche french toast chai-spiced custard, blackberries, bourbon maple syrup vg

Assorted Petit Fours

chef's choice



A Two Hour Luxury Brunch Experience

v=vegan vg=vegetarian gf=gluten free

*A 20% Staff Charge and 5% House Charge are added to menu prices. The entire Staff Charge is distributed to service personnel; the House Charge is retained by the Hotel to cover administrative, non-labor costs and is not a tip, gratuity or service charge for employees.

All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Beverage



Wine

sparkling

prosecco, luca paretti, veneto, it	18/82
cremant de limoux, faire la fete nv, languedoc, fr	19/88
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155

white

dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, frog's leap, napa, ca	24/94
sauvignon blanc, paul buisse, loire, fr	24/95
assyrtiko, gai'a, nemea, gr	18/72

rosé

symphonie, saint marguerite, provence, fr	24/98
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red

pinot noir, ken wright cellar, willamette valley, or	22/86
pinot noir, bernardus, santa lucia, ca	26/100
chianti classico, tenuta di nozzole, tuscan, it	20/79
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

sauternes, château laribotte, fr	16/77
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sommelier wine recommendations limited availability

	bottle
chardonnay, pahlmayer jayson, napa, ca	120
chardonnay, rochioli, russian river valley, ca	140
picpoul de pinet, paul mass, fr	75
grenache rosé, kokomo, dry creek valley, ca	68
pinot noir, belle glos, santa lucia highlands, ca	110
pinot noir, au bon climat, santa barbara, ca	155
cabernet sauvignon, cyrus, alexander valley, ca	160
cabernet sauvignon, dariush, napa, ca	245

Cocktail Hour

hayreddin barbarossa 21

tequila, pomegranate liqueur, lemon, orange, agave, blackberry, orange bitter

francis drake 22

rum, fino sherry, dry vermouth, simple, lime, mint

blackbeard 24

scotch, pineapple rum, piment d'espelette, coconut water simple, pineapple, lime

mary read 22

gin, prickly pear, lemon, aperol

bartholomew roberts 25

dark rum, apricot, orgeat, pineapple, coffee, kahlua

hippolyte bouchard 22

vodka, lillet rose, white creme de cacao, grenadine, curocaco, lime

Spritz Life

the sundeck spritz 22

limoncello, gin, italicus, lemon juice, soda

sunset mule 21

whiskey, rum, lime, angostura chocolate, ginger beer

forget about it 23

rhubarb, aperol, white vermouth, watermelon, prosecco, soda

Temperance (non-alcoholic)

calico jack 15

lyre's dry london spirit, berry mix, elderflower, lemon, soda

cheung po tsai 15

lyre's white & dark cane, demerara, lime, mint

Cold Brews

beer on tap 12

red trolley ale
ballast point hazy ipa
peroni nastro azzurro
modelo especial lager

beer by the bottle

firestone 805 12
peroni, stella, corona, pacifico,
coors light, bud light 10
peroni 0% 9

