



# BRUNCH TASTING MENU

\$79 PER PERSON



## STARTERS

CHOOSE TWO

### Deviled Eggs

Bulgogi, Chili Oil

### Yellowtail Crudo

Pickled Jalapeño, Asian Pear, Shiso, Perilla

### Truffle Wagyu Dumplings

Texas Wagyu, Pork, Truffle, Herb Cream Sauce

### Shrimp Croquette

Caviar, Uni, Rakkyo Sauce

### Texas Wagyu Toast

Yuzu Kosho, Siberian Caviar, Black Truffle

### Char Siu Bacon

Serrano Stoneground Grits, Mango Pineapple Chutney, Crispy Garlic

## SOUP + SALAD

CHOOSE ONE

### Classic NOLA Gumbo

Chicken, Andouille, Okra, Jasmine Rice

### Korean Gumbo

Kimchi, Akaushi Sausage, Beef

### Yuzu Gem Salad

Little Gem Lettuce, Candied Walnuts, Granola, Raisins, Whipped Feta, Yuzu Dressing

### Honey Yogurt

Granola, Seasonal Fruits, Chia Pudding

## ENTREES

CHOOSE ONE

### Spicy Duck Hash

Yukon Gold Potatoes, Spring Onions, Poblano, Sunny Side Egg

### Lobster Frittata

Egg, White Cheddar, Raclette, Spicy Scallions, Heirloom Tomatoes

### Foie Gras French Toast

Peanut Butter, Lingonberry Jam, Cardamom Custard

### Smoked Salmon Benedict

Poached Egg, Lyonnaise Potatoes, Bacon Jam, Hollandaise

### Pork Tomahawk

Japanese Sweet Potato Puree, Bacon-Fig Jam, Crispy Pork Skin

### Grilled Veggie Bibimbap

Tofu, Seasonal Vegetables, Soy Butter Rice, Gochujang, Quail Egg

### 14 Day Dry Aged Australian Lamb (+10)

Roasted Wild Mushrooms, Dijon, Chives, Garlic Cumin Butter

### Japanese Miso Seabass (+10)

Flash Fried Bok Choy, Braised Radish, Tsuyu

### Texas Akaushi Filet (+10)

White Asparagus, Truffle Butter, Fried Shallots

## DESSERT

CHOOSE ONE

### Lemon Tart

Sweet Chantilly Cream, Blueberries

### Miso Dark Chocolate Tart

Black Sesame Chocolate Crust, Raspberry Coulis

### Seasonal Sorbet

## COCKTAILS

21

### Gochujang Bloody Mary

Choice of Weber Ranch Vodka or Ocho Tequila

### Lychee Rose Martini

Haku Vodka or Roku Gin, Strawberry Syrup, Lychee Liqueur

### 'Oh-Yeah' Aperol Spritz

Fruit Tea Infused Aperol

### The Bellini Situation

Citadel Gin, Peach, Stone Fruit, Citrus, Sparkling Wine

## MOCKTAILS

15

### The Italian Job

Bittersweet Aperitivo Combined With Fluffy Tropical Flavors

### No-Loma

Grapefruit Combined With Strawberry, Shishito Peppers, And Ginger Beer

## ROSÉ & BUBBLES

25

### Moët & Chandon (187 ML)

### H&B Rosé Coteaux d'Aix-en-Provence (375 ML)

