

brunch **DEL REY**

\$36 three course prix fixe

includes a glass of champagne, mimosa or sparkling cider

first

choice of:

tuscan white bean soup italian kale, roasted tomatoes and peppers, olive crostini, pesto

warm citrus ricotta fritters citrus melon salad with mint syrup

fried calamari crispy lemon, chive aioli

vietnamese duck spring rolls butter lettuce, mint, cilantro, bean sprouts, nuoc cham

dungeness crab cake hearts of palm, ruby grapefruit, avocado, sambal aioli

hearts of romaine caesar salad garlic croutons, shaved parmigiano-reggiano

chai steel cut oatmeal candied walnuts, dried fruit compote, chiffonade mint

seasonal fruits tahitian vanilla bean yogurt, toasted granola

second

choice of:

grilled asparagus salad wild mushrooms, fried egg, reggiano, black truffle vinaigrette

bloomsdale spinach omelet oven roasted tomato, goat cheese, porcini mushroom cream

eggs chesapeake two poached eggs, crab cake, pink grapefruit hollandaise

eggs benedict canadian bacon, traditional béarnaise sauce

brioche french toast grand marnier, blood orange syrup, chicken apple sausage

grilled lamb chops creamy polenta, roasted tomatoes, basil pesto

prime skirt steak & eggs asparagus, manchego scrambled eggs, roasted pepper and potato hash

pan roasted halibut young beets, fava beans, fingerling potato, red wine reduction

dry aged sirloin burger brioche bun, arugula, caramelized onion, blue cheese, french fries

penne boar bacon, fresh-crushed plum tomatoes, caramelized onion, parmigiano-reggiano

oriental chicken salad crispy noodles, kaiware, enoki mushrooms, chili lime dressing

sashimi seafood salad seared albacore & ahi tuna, shrimp, asian vegetables, edamame, ponzu vinaigrette

third

choice of:

chocolate lava cake raspberry sauce, vanilla ice cream

almond croissant bread pudding creme anglaise, mixed berry compote

homemade sorbet seasonal fruits

humbolt fog goat cheese apples & spiced nuts