

We proudly partner with the following local farms: J.R. Organics | Sage Hill Ranch Gardens | Weiser Family Farms Bautista Organic Dates | Frog Hollow Farm | Row 7 Seeds | See Canyon Fruit Ranch | Girl & Dug Farm

THREE-COURSE BRUNCH MENU | \$65

COURSE ONE ▲ STEEL CUT OATS 19 FRESHLY BAKED PASTRIES 19 croissant | danish | muffin apple | sultana | pistachio | agave cream (GF) CHEESE + CHARCUTERIE 40 LOADED WEDGE SALAD 19 a daily chef selection of meat & cheese bacon | walnut | avocado | point reyes blue (GF) grain mustard | grand del mar honey COURSE TWO SMOKED SALMON BAGEL 36 ▲ FRENCH TOAST 27 banana brûlée | vanilla cream | puffed amaranth red onion | capers | fromage frais **STEAK FRITES 44** CHILAQUILES 28 sirloin | herbed butter | peppercorn sauce (GF) chicken | tomatillo salsa | crema | sunny side egg (GF) BENEDICT AVOCADO TOAST 28 classic back bacon 30 smashed avocado | parmesan cheese poached egg dungeness crab & avocado 36 AMAYA OMELETTE 32 **PRAWN TOAST 32** boursin cheese | petite freckled lettuce country bread | tomato saffron | rouille dijon mustard vinaigrette (GF) **BISTRO BURGER 29** CROQUE MONSIEUR 29 charred onion | marrow sauce | comte country bread | parisian ham | gruyere sesame seed bun | fries garden salad COURSE THREE STRAWBERRY 'TRES LECHES' 14 BAKED ALASKA 14 honey chiffon | chino farm's strawberries preserved cherry | pistachio dacquoise vanilla cremeux vanilla ice cream PINA COLADA' 14 WARM CHOCOLATE MOUSSE 14 rum braised pineapple roasted vanilla ice cream | koji caramel white chocolate crunch toasted oat crunch (GF) SIDES APPLEWOOD SMOKED BACON 9 | CHICKEN SAUSAGE 9 | SMOKED SALMON 18 | 🌒 CRISPY POTATOES 8 | 🐓 SLICED AVOCADO 9 🔰 TOAST, BAGEL, OR ENGLISH MUFFIN 5 | 🚺 DAILY FARMERS MARKET FRUIT 16 | ADD AN EGG 6 BEVERAGES 'H.C. VALENTINE' ▶ FRESH PRESSED JUICES ARTISAN BREWED COFFEE 8 **REVITALIZE 18** LATTE 9 beet | carrot | orange ESPRESSO 9 ANTIOXIDANT 18 CAPPUCCINO 9 kale | celery | cucumber apple | ginger 'LOT 35' TEA SELECTION 8 SMOOTHIES JUICE 9 orange | grapefruit | cranberry | apple DATE, ALMOND & BANANA 19 **BERRY, YOGURT & RESCUE HONEY 19** PLANT-BASED VEGETARIAN

Allow us to fulfill your needs - please let one of our waitstaff know if you have any special dietary requirements, food allergies or food intolerances.

A 20% service gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65warnings.ca.gov/restaurant.