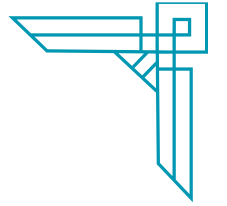


# BOOKS + RECORDS



## MOTHER'S DAY BRUNCH

\$65 PERSON

### DISPLAY

ASSORTED MUFFINS

FRESH FRUIT

*assorted locally sourced fruit, shiso maple, whipped cream, pop rocks*

SMOKED SALMON LOX

*pickled spring vegetables, everything seasoning cream cheese, bagels*

GRILLED BABY GEM CAESAR

*pecorino, radish, sourdough crunch*

SHAVED CARROT & CASTELFRANCO SALAD

*pear, pistachio, gorgonzola, charred rosemary + lemon vinaigrette*

PERUVIAN CEVICHE

*shrimp, rockfish, aji amarijo coconut cream, taro chips*

BURRATA TARTINE

*macerated heirloom tomato, balsamic reduction, fresh basil*

### MAINS

SELECT ONE PER GUEST

DUCK BENNY

*pulled duck, poached eggs, toasted sourdough, pickled onion, salsa verde, lime crema*

BANANA BREAD FRENCH TOAST

*creme diplomat, caramel, brioche*

CHICKEN + BISCUIT

*corn flake crusted thigh, hot honey drizzle, smoked cheddar + chive biscuit*

MAITAKE HASH

*ginger ponzu, sweet potato, carrots, breakfast radish*

MISO GLAZED HALIBUT

*coconut rice, snow peas, calamansi chili chutney*

PRIME RIBEYE +10

*coffee rubbed w/ creamy horseradish + breakfast potatoes*

### AFTER THOUGHTS

LEMON BLUEBERRY CAKE

STICKY CINNAMON BUNS

CARROT CRUMB CAKE



*Automatic 20% gratuity is applied to all checks. Please notify your server of any allergies. To allow us to provide affordable health benefits to our staff and their families, a 4% health subsidy is added to each check.*

