

sea pearl

FIRST COURSE

Ocean Bisque 8

Spicy rich cream, tomato, shellfish & Crème Fraiche

Churros 8 with hot chocolate 10

Ricotta Fritters 10

lavender honey

Soba Blini 15

*Smoked salmon, smoked herring caviar & wasabi crème fraiche
Green chili crème fraiche*

Gulf Shrimp Louie 12

Avocado, tomato, lettuce, egg & asparagus

Gulf Shrimp and Crabmeat Spring Rolls 12

Asian slaw & sweet chili sauce

*Spicy Tuna Tartar 13

Sticky rice, avocado, seaweed salad, tobiko & wasabi soy

Hearts of Romaine 8

Lemon Anchovy dressing, shaved Grana, & brioche croutons

Citrus Salad 8

Baby greens, shaved fennel, Medjool dates, toasted almonds & lemon vinaigrette

BRUNCH

Banana Stuffed French Toast 10

Toasted walnuts & Vermont maple syrup

Seasonal Berries Stuffed French Toast 12

Toasted almonds & Vermont maple syrup

Brioche French Toast 10

Caramelized pineapple, toasted macadamia nuts & honey yogurt

Sweet Potato Pancakes 10

Candied pecan, peach butter & lavender honey

Ricotta Pancakes 10

Vermont maple syrup

Baked Eggs & Lobster Hash 17

Chili tarragon hollandaise & Piquillo pepper puree

Baked Eggs Rancheros 12

Corn tortillas, cheddar cheese, black bean, tomatillo salsa & pico-de gallo & créeme fraiche

Chorizo & Piquillo Pepper Frittata 12

New potato, green onion & feta

Asparagus & Point Reyes Blue Cheese Frittata 12

Apple wood smoked bacon

A gratuity of 18% will be added for parties of six or more

Soft Scramble 12
Smoked salmon, onions & toasted brioche

Egg & Potato Wrap 12
*Brown New potato, onion, jalapeno, fried hard boiled egg, Cilantro,
jalapeno aioli, baby greens & garlic herb fries*

Foie Gras Benedict 20
Poached eggs, smoked herring caviar, toasted brioche, caramelized onion & truffle hollandaise

Egg Benedict 12
Shaved Virginia Smithfield ham, spinach, toasted brioche & hollandaise

*Smoked Salmon Benedict 15
Toasted brioche & hollandaise sauce

Crab Cake Benedict 17
Toasted brioche & hollandaise sauce

*Japanese Kabayaki Salmon Salad 15
Cucumber, avocado, pickled vegetables, seaweeds, baby lettuce & ginger rice wine vinaigrette

Grilled Jumbo Shrimp Salad 15
Bitter greens, sundried cranberries, toasted pine nuts, goat cheese & passion fruit vinaigrette

Wagyu Beef Burger 14 add seared foie gras 8
Caramelized onion, sharp cheddar & garlic herb fries

Fried Eggplant Sandwich 10
Pain De Mie, roasted piquillo peppers, basil pesto, smoked mozzarella & tomato relish

Crab Cake Sandwich 14
Brioche bun, butter lettuce, pickled red onion, spicy remoulade & garlic herb fries

Fresh Maine Lobster Roll 20
Soft House roll, tarragon, celery and celery root slaw & garlic herb fries

Fresh Roasted Organic Turkey Club 13
Thick cut apple wood smoked bacon, vine ripe tomato, butter lettuce, aioli, flat bread & garlic herb fries

Fish & Chips 14
Panko crusted cod filet, pureed minted English peas, garlic herb fries & spicy remoulade

*Pan Roasted Salmon 20
Tellicherry pepper, curried lentil, sautéed spinach & tomato chutney

Oven Roasted Chilean Sea Bass 27
Spicy shiro miso, jalapeno, baby bok choy & coconut jasmine rice

These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.

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