NAVIO

CAVIAR TASTING California Sturgeon | Smoked Trout | Paddlefish
SHRIMP Cocktail Sauce

AQUAPONIC FARM LEAVES Purple Radish | Vinaigrette | Peach
MARIN COUNTY CHEESE TASTING Fig Jelly | Dried Fruit Bread
PAN SEARED SCALLOP Truffle Polenta | Chive Oil

CAVATELLI Black Truffle | Parmesan Cheese

CHOCOLATE CHIP PANCAKES Maple Syrup | Whipped Ricotta
CLASSIC BENEDICT Canadian Bacon | Béarnaise

SMOKED SALMON BENEDICT Spinach | Everything Seasoning
NAVY BEAN SOUP Bacon Crouton | Chive Oil

BELGIAN WAFFLES Berries | Maple Syrup | Whipped Cream

WAGYU BEEF SLIDER Shiitake Mushroom | Smoked Pork Belly | Black Garlic Aioli
ORGANIC MAITAKE MUSHROOM Ponzu | Nori Rice Pearls
LOBSTER ROLL Beurre Blanc | Trout Roe
BEEF TENDERLOIN Port Wine Reduction | Potato "Parmentier"
LAMB RACK Sweet Peas | Fresh Mint

DESSERT TOWER

MADELEINE White Chocolate | Lime | Coconut
PROFITEROLE White Peach | Ruby | Mascarpone
CHOCOLATE S'MORE Hakumbi Chocolate | Caramel | Marshmallow
BREAD PUDDING Summer Berry | Vanilla | Strawberry Jam

A Two Hour Luxury Brunch Experience 199