NAVIO

CAVIAR TASTING California Sturgeon | Smoked Trout | Paddlefish
SHRIMP CEVICHE Sweet Potato | Cilantro
AQUAPONIC FARM LEAVES Purple Radish | Vinaigrette | Peach
MARIN COUNTY CHEESE TASTING Fig Jelly | Dried Fruit Bread
PAN SEARED SCALLOP Truffle Polenta | Chive Oil
HEIRLOOM TOMATO Gordal Olive | Plum

CAVATELLI Summer Truffle | Parmesan Cheese
CHOCOLATE CHIP PANCAKES Maple Syrup | Whipped Ricotta
CROFFLE BENEDICT Smoked Salmon | Avocado
NAVY BEAN SOUP Bacon Crouton | Chive Oil
BELGIAN WAFFLES Banana | Maple Syrup | Whipped Cream

WAGYU BEEF SLIDER Jalapeño Bacon Jam | Cheddar Cheese | Black Truffle Aioli
ORGANIC MAITAKE MUSHROOM Ponzu | Nori Rice Pearls
LOBSTER ROLL Beurre Blanc | Trout Roe
BEEF TENDERLOIN Port Wine Reduction | Potato "Parmentier"
LAMB RACK Summer Squash | Cous-Cous

DESSERT TOWER

CHEESECAKE Candied Pecan | Maple | Gingersnap
PROFITEROLE Pink Lady Apple | Spiced Caramel | Cinnamon

BANANA CHOCOLATE MOUSSE Caramel Banana | Hukambi Chocolate | Caramel Corn
PUMPKIN BREAD PUDDING Casperita Pumpkin | Cranberry | Spiced Anglaise

A Two Hour Luxury Brunch Experience 199