New Year's Brunch

Caviar Tasting *California Sturgeon | Smoked Trout | Baerii* D, F, G
Shrimp Ceviche *Sweet Potato | Cilantro* SF
Fuyu Persimmon Salad *Soya Truffle Vinaigrette | Watermelon Radish*
Marin County Cheese Tasting *Fig Jelly | Dried Fruit Bread* D, G, N
Torrija *Vanilla | Chantilly* D, G
Croffle Benedict *Smoked Salmon | Avocado* D, E, F, G
Belgian Waffle *Banana | Maple Syrup | Whipped Cream* G, D, E

Flavored Oysters *Champagne Foam | Bloody Mary | Wasabi Cream* SF
Dungeness Crab Benedict *Bearnasie Sauce| English Muffin* D, E, G, SF

Pan-Seared Scallop *Truffle Polenta | Chive Oil* D, SF
Pumpkin Soup *Pepitas | Chive Oil* D
Pappardelle *Black Pepper | Parmesan Cheese* D, G
Wagyu Beef Slider *Shishito & Jalapeño Bacon Jam | Cheddar Cheese | Black Truffle Aioli* D, E, G
Organic Maitake Mushroom *Ponzu | Nori Rice Pearls* S
Lobster Thermidor *Hollandaise | Broccolini* D, G, SF
Beef Tenderloin *Bordelaise Sauce | Potato "Parmentier* D
Lamb Rack *Squash | Couscous* G

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DESSERT

Pink Champagne Sorbet *Eureka Citrus Pearls | Fresh Raspberries*
Espresso Fondant Cake *Dark Caramel Sauce | Cocoa Nib Crumble* D, E, G
Passion Tartlet *Vanilla Lime | Passion Fruit Cream* D, E. G
Mignardises

A Two Hour Luxury Brunch Experience *255*

Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame
Navio Supports And Enlivens The Seafood Watch's Unparalleled Global Standard For Sustainable And Responsible Seafood Sourcing Practices.
Consuming Raw Or Undercooked Meats, Poultry, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.
A 20% Gratuity Will Be Added To The Check. Prices Exclude 9.875% Sales Tax