



## BRUNCH MENU

### CRUDOTINI

THREE FOR 9 | SIX FOR 17

- Bresaola, eggplant caviar, onion marmalade
- Prosciutto, ricotta, dates, scallions
- Foie gras, smoked duck breast, fig chutney, scallions, soy balsamic
- Salmon ceviche, ricotta, herb tapenade, avocado
- Shrimp, fennel, tomato basil
- Grilled vegetables, goat cheese pesto
- Beef tartar, dijon mustard, fig tapenade
- Tuna mousse, lemon confit, herbs
- Short ribs, gorgonzola, hazelnut, apple
- Burrata, tomato, sundried tomato pesto

### PASCAL'S CRUDOTINI BOARD 19

Twelve vegetarian condiments served with tapenade prosciutto, bresaola, manchego and shrimp

### VIENNOISERIE & SWEET BREAKFAST

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| CRUDO HAZELNUT PANCAKES<br>Strawberry, whipped cream<br>served with infused maple syrup | 15 | FRENCH TOAST<br>Served with maple syrup, banana<br>and whipped cream   | 13 |
| BELGIUM WAFFLE<br>Seasonal fresh fruit, pearl sugar<br>vanilla whipped cream            | 14 | BREAD & VIENNOISERIE BASKET<br>Assortment of multi-grain bread, baguette<br>croissant and chocolate croissant<br>served with house made jam and butter | 11 |

### APPETIZER

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| CRUDO LOBSTER FISH SOUP<br>Fennel, onion, carrot topped with saffron<br>soy aioli & crackers | 12 |
| CHICKEN CROQUETTE<br>Served with roasted granny smith apple<br>olive oil dip aioli           | 13 |
| CRAB CAKE<br>Mango cilantro salsa, tomato, cilantro<br>ricotta horseradish emulsion          | 19 |
| MUSSELS & PROSECCO<br>Onion, celery, lemon grass broth<br>coconut ginger white balsamic      | 14 |
| BURRATA & HEIRLOOM TOMATO<br>Fresh herb pesto, arugula                                       | 15 |
| FOIE GRAS TERRINE<br>Served with fig chutney, kumquat marmelade<br>and toast                 | 19 |

### MEAT & CHEESE

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| MEAT & CHEESE PLATE 21<br>Duo of meat and cheese served with condiment<br>and tapenade: saucisson, prosciutto, bresaola, copa<br>rosemary ham, manchego, brie, goat cheese pesto,<br>gorgonzola | 21 |
| 5J JAMON IBERICO DE BELLOTTA 34<br>Iberico ham, chorizo, lomo pimenton de bellotta<br>served with pan con tomate and olive mix  | 34 |

### CRUDO & CARPACCIO

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| SALMON TARTAR<br>Pesto, shallot, capers, harrissa, lemon, herbs   | 14 |
| BEEF TARTAR<br>Dijon mustard, fig tapenade, shallot, caperberries | 14 |
| CRUDO TASTING<br>Trio of Crudo tasting: tuna, branzino, salmon    | 19 |
| GOLDEN BEETS<br>Pesto goat cheese, almond, tomato, arugula        | 14 |
| YELLOWFIN TUNA<br>Shaved artichoke, arugula, truffle balsamic     | 15 |
| LOBSTER<br>Papaya, tomato, apple, cilantro, citrus, arugula       | 17 |
| BEEF<br>Parmesan, tomato, walnut oil, aged balsamic               | 15 |

### PUFF PASTRY PIZZA

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| VEGETARIAN<br>Grilled vegetables, tomato concassé, burrata<br>mozzarella, herbs, basil infused olive oil | 17 |
| BURRATA & SMOKED CHICKEN<br>Chicken breast, tomato concassé, mozzarella<br>cipollini onion, basil        | 19 |
| YELLOWFIN TUNA & PORCINI<br>Raw shaved tuna, tuna mousse, burrata<br>mozzarella, porcini, truffle oil    | 20 |

Kids' menu available

## SALAD

CRUDO SALAD Grilled chicken, prosciutto, bresaola, manchego arugula, tomato, kumquat, pomegranate hazelnut, cranberry, white balsamic dressing	17	SEARED SALMON SALAD Arugula, zucchini, fennel remoulade, avocado tomato, scallion, lemon, red Vandouvan curry dressing	18
CHICKEN PAILLARD Tomato, arugula, roasted red onion, almond dragée concassé, lime sabayon aged balsamic, olive oil emulsion	18	NIÇOISE SALAD Tuna crudo topped with arugula, egg haricot verts, tomato, potatoes, onions topped with seared Yellowfin tuna	19
VEGAN QUINOA TABOULE Red quinoa, Israeli couscous, tomato, mint cucumber, greens, apple, 4 spices, lemon dressing With chicken, salmon or shrimp   Add \$7	13		

## ORGANIC EGGS

Served with a side of salad & potato

### ORGANIC SOFT BOILED EGGS 7

Two boiled eggs served with a side of bread & butter

### GRILLED VEGETABLE OMELETTE 14

Grilled vegetables and fresh herbs

### CLASSIC EGGS BENEDICTE 15

Poached eggs on toasted bread, ham, hollandaise sauce, pimenton

### GOAT CHEESE & PESTO SCRAMBLED EGGS 13

Scrambled eggs with Vermont goat cheese and crushed black pepper

### QUICHE LORAIN 13

Rosemary ham & gruyere

## MAIN COURSE

CHICKEN PANINI Roasted bell pepper, pesto goat cheese arugula, tomato, lemon pimenton emulsion served with a side of salad and fries	16	LOBSTER MAC & CHEESE Lobster meat, lobster stock, gruyere bechamel	17
SALMON BURGER Cucumber pickles, capers, herbs, tomato arugula, horseradish tapenade	17	CROQUE MONSIEUR Toasted bread with ham & bechamel, gratinated gruyere, served with a side of salad and fries Topped with an egg - Add \$2	14
PACIFIC HIGHLANDS BURGER Tomato, pickle, romaine, Swiss cheese sundried tomato pesto goat cheese served with a side of salad and fries	17	SAFFRON SEAFOOD PAELLA Lobster, shrimp, calamari, mussels & chicken	34
CRUDO DUO SKEWERS Skewer with merguez, chicken, lamb sirloin onion, grilled vegetables, zucchini, bell pepper served with couscous and charmoula and a side of bib salad with Champagne vinegar	31	BRANZINO A LA PLANCHA Israeli couscous, herbs de Provence, taboulé tomato confit, arugula, sage, lemon confit oil	28

## SIDE DISHES 8 each

Spinach with ricotta  
French fries (add Truffle Oil Parmesan +\$2)  
Potato Gratin  
Grilled asparagus  
Braised beets  
Mixed greens