

brunch

food
community
collaboration

mother's day tasting menu

35

COURSE ONE
CHOICE OF

ZUCCHINI FRITTERS
shiso yogurt sauce

CURRY CRAB CROQUETAS
sichuan habañero alioli

PAN + AVOCADO + IKURA PINTXO*
salmon roe, cracked black pepper

COURSE TWO
CHOICE OF

THAI BASIL PESTO MAZEMEN*
62° egg, cashew, micro arugula

UNI + IKURA RICE BOWL*
wasabi, shio konbu
SUPPLEMENT CHARGE \$4

RIBEYE STEAK + EGGS*
bravas, sambal
SUPPLEMENT CHARGE \$6

SOMETHING SWEET
CHOICE OF

SMOKED PURPLE YAM ICE CREAM
sheep's milk yogurt, salsa de fruto rojo

CHOCOLATE CAKE
sichuan peppercorn ice cream

GRANOLA PARFAIT
berries, yogurt

a la carte

sashimi

KAMPACHI* 15
aged shoyu, garlic, lime, thai chili

SALMON* 13
cucumber, cubanelle, fish sauce

veg

PEA SHOOTS 7
garlic, arbequina

SUGAR SNAP PEAS 7
roasted red bell pepper, marcona almonds

5 J's jamón

PAN CON TOMATE + JAMÓN IBÉRICO DE BELLOTA* 12
tomato, arbequina, garlic, jamón

JAMÓN IBÉRICO DE BELLOTA* 29
36 month aged, acorn-fed Spanish ham

from the land

CHICKEN + WAFFLATO 21
mushroom gravy

egg

TORTILLA ESPAÑOLA*
organic eggs, potato, arbequina

TORTILLA DE JOHN BUSH*
tomato jam, torched goat cheese

CHAWANMUSHI
shiitake dashi, scallion

pastries

CANELÉS
diplomático reserva rum

MADELEINES
meyer lemon

MAINE BLUEBERRY MUFFIN
sake kasu

PASTRY PLATE

dessert

SMOKED PURPLE YAM ICE CREAM
sheep's milk yogurt, salsa de fruto rojo

CHOCOLATE CAKE
sichuan peppercorn ice cream

GRANOLA PARFAIT
berries, yogurt

MILK + COOKIES
Tracy's matcha + hojicha cookies,
dark chocolate txips