

Selection of House-Made Signature Breads   Bordier Butter   Extra Virgin Olive Oil   Fleur De Sel	25
HAND-SHAPED FICELLE, GARLIC CROISSANT, BLACK TRUFFLE BRIOCHE, MULTI SEED LAVASH	
Fresh Bakery Basket   An Assortment of House-Made Breakfast Pastries   Preserves   Échiré Butter	38
Tikka Masala Pizza   Roasted Jidori Chicken   Sweet Red Onion   Coriander   Harissa Spiced Aioli	38

## SUNDAY BRUNCH

Market Vegetable Crudité   Hummus   Za'atar   Extra Virgin Olive Oil	46
Thai-Style Chicken Salad   Bean Sprouts   Napa Cabbage   Ginger & Lemongrass Dressing	46
Smoked Salmon Tartine   Pickled Onions   Cucumber   Cream Cheese   Smoked Trout Roe   Country Bread	46
Baja Gulf Prawns   Classic Cocktail Sauce   Fresh Horseradish   Lemon	52*
Bluefin Tuna Tartare   Ponzu   Heirloom Radish   Avocado   Lime	43*
Potato & Leek Soup   Braised Leeks   Chive Oil	29
Buttermilk Blueberry Pancakes   100% Vermont Maple Syrup	40
Egg-White Frittata   Sun-Dried Tomato   Shallots   Asparagus   Chèvre   Basil	40
Huevos Rancheros   Black Beans   Ranchero Salsa   Avocado   Cotija Cheese   Corn Tostadas	40
French Toast   Seasonal Fruit Compôte   Brioche	40

## CAVIAR SERVICE

Imperial Osetra Caviar   Golden Pearl	355*	Imperial Osetra Caviar   Golden Pearl	355*
Osetra Karat Caviar   Cucumber Finish	285*	Osetra Karat Caviar   Cucumber Finish	285*
1OZ CAVIAR TINS, SERVED WITH LEMON-HERB BLINI TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS			

## MAIN COURSES

Italian Black Summer Truffle Pasta   House-Made Tagliatelle   36-Month Aged Parmigiano-Reggiano	75
Tagliatelle Bolognese   Braised Prime Beef   Vine-Ripe Tomatoes   Garlic   Chili   Basil	51
House-Made Saffron Campanelle Pasta   Maine Lobster   Garden Chives   Lemon   Sarawak Black Pepper	59
Protein & Probiotic Bowl   Ancient Grains   Crispy Garbanzo   Tofu   Kimchi   Spinach   Broccolini   Sunny-Side-Up Egg	37
King Salmon or Tofu   Organic Greens   Shaved Vegetables   Avocado   Cucumber   Yuzu Vinaigrette	73*/53
HBA Steak Tacos   Guacamole   Napa Cabbage Slaw   Cilantro Cream   Salsa Verde   Pickled Onion	42
Double "R" Ranch New York Steak Frites   Arbequina Aioli   Crispy French Fries   Red Wine Reduction	94

## SIDE DISHES

Yukon Gold Potato Purée	18	Bloomsdale Spinach   Garlic   Lemon	18
Parmigiano-Reggiano Truffle Fries	32	Wild Field Mushrooms   Thyme   Shallots	26

CULINARY DIRECTOR JOE GARCIA  
 EXECUTIVE SOUS CHEF GEL ZARA

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
 \*\*A 20% service charge will be added to parties of six or more. \*\*\*We will accommodate requests for checks to be split up to three ways.