

FROM THE HEARTHSTONE

Fresh Bakery Basket An Assortment of House-Made Breakfast Pastries Preserves Échiré Butter	32
Selection of House-Made Signature Breads Bordier Butter Rustic Olive Tapenade Balinese Salt HAND-SHAPED FICELLE, PRETZEL EPI, OLIVE CIABATTA	18
Hand-Tossed Soppressata Pizza Organic Wild Flower Honey Chili Flake Fresh Ricotta Garden Basil	42
Tikka Masala Pizza Roasted Jidori Chicken Sweet Red Onion Coriander Harissa Aioli	38

SUNDAY BRUNCH

(V) Garden Vegetable Crudités Seasonal Selection Cilantro 'Green Goddess' Dressing	26
House-Smoked Salmon Red Onion Italian Capers Herb Cream Cheese Toasted Brioche	39
(V) Mediterranean Mezze Hummus Baba Ganoush Marinated Feta Harissa Aioli Whole Wheat Pita	33
Baja Gulf Prawn Classic Cocktail Sauce Fresh Horseradish Lemon	45*
Wild Field Mushroom Soup Périgord Black Winter Truffle Parmesan Cream Tuscan Olive Oil	42
Buttermilk Blueberry Pancakes 100% Vermont Maple Syrup	28
Egg-White Frittata Sun-Dried Tomato Shallots Asparagus Chèvre Basil	32*
Huevos Rancheros Black Beans Ranchero Salsa Avocado Cotija Corn Tostadas	32*
Thai-Style Chicken Salad Bean Sprouts Napa Cabbage Ginger & Lemongrass Dressing	39
☉ BBQ Salmon Salad or (V) Grilled Tofu Pickled Vegetables Citrus Ponzu Hass Avocado	49*

A LITTLE MORE...

Périgord Black Winter Truffle Pasta House-Made Tagliatelle 36 Month Aged Parmigiano-Reggiano	95
British Columbia King Salmon Caramelized Sunchoke Maitake Mushrooms Port Wine-Ginger Sauce	64*
☉ Mediterranean Loup de Mer Meyer Lemon Castelvetro Olive Sauce	53*
☉ Prime Rib Open Faced Sandwich Country Loaf Horseradish Red Wine Reduction French Fries	33
☉ HBA Steak Tacos Guacamole Napa Cabbage Slaw Cilantro Crema Salsa Verde	37*
☉ Double R Ranch New York Steak 'Frites' 10oz Sauce Béarnaise French Fries Sauce Bordelaise	89*
☉ Colorado Lamb Chops Harissa Aioli Yukon Gold Potato Purée Rosemary Red Wine Emulsion	89*

SIDE DISHES

(V) Yukon Gold Potato Purée	18
(V) Parmigiano-Reggiano Truffle Fries	26
(V) Bloomsdale Spinach Garlic Lemon	16
(V) Wild Field Mushrooms Thyme Garlic	24

EXECUTIVE CHEF CONNOR MCVAY
 CHEF DE CUISINE GEL ZARA

(V) VEGETARIAN (VG) VEGAN ☉ OAKWOOD GRILL

*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.