

SUNDAY BRUNCH

(V) Garden Vegetable Crudités | Seasonal Selection | Cilantro Green Goddess 20

(VG) Heirloom Tomato Gazpacho | Avocado & Japanese Cucumber Relish | Poached Prawn 24*

(V) Imported Italian Burrata | Apricot Mostarda | 18 Year Balsamic | Chicory 24

(V) Hass Avocado Toast | Multi-Grain Bread | Espelette Pepper | Pine Nuts & Pumpkin Seeds 22

Bigeye Tuna Tartare | Ceviche Sauce | Hass Avocado | Black Rice Crisp | Chili Aioli | Young Shiso 28*

Baja Gulf Prawns | Classic Cocktail | Horseradish | Lemon 38*

House-Smoked Salmon | Herbed Cream Cheese | Chive | Red Onion | Toasted Brioche 32

Tortilla Soup | Roasted Chicken | Crema Fresca | Avocado | Crispy Tortilla Strips 21

BBQ Salmon Salad or (V) Grilled Tofu | Pickled Vegetables | Citrus Ponzu | Hass Avocado 41*

Thai-Style Chicken Salad | Bean Sprouts | Napa Cabbage | Ginger & Lemongrass Dressing 28

Blueberry Pancakes | 100% Vermont Maple Syrup 24

Huevos Rancheros | Black Beans | Ranchero Salsa | Avocado | Cotija Cheese | Corn Tostadas 28*

Egg-White Frittata | Sun-Dried Tomato | Goat Cheese | Caramelized Shallots 28*

Italian Summer Truffles | House Made Tagliatelle Pasta | Parmigiano-Reggiano 48

Baja Striped Bass | Baby Summer Squash | Corn Succotash | Tomato Vinaigrette | Basil 49*

HBA Steak Tacos | Prime New York Steak | Guacamole | Cabbage Slaw | Cilantro Crema | Salsa Verde 32*

Maryland Softshell Crab 'L.A. Hot' | Salsa Macha | Green Tomato Tartar Sauce | Slaw | Crispy Fries 34*

U.S.D.A. New York Steak | Sauce Béarnaise | French Fries 78*

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

(V) Vegetarian
(VG) Vegan

EXECUTIVE CHEF, MICHAEL TREANOR
CHEF DE CUISINE, CONNOR MCVAY