

## SUNDAY TOAST

The 'Mimosa'  
Blueberry, Guava, or Raspberry

Traditional  
Tito's Vodka, House-Made Bloody Mary Mix

Bunny Mary  
Ketel One Vodka, Nantes Carrots, Spices

## BUBBLES

Prosecco, Adami, 'Garbel', Veneto, ITA, NV

Rosé, Schramsberg, 'Mirabelle', Sonoma CA, NV

Brut, Lanson, 'Black Label', Champagne, FRA, NV

Brut, Bollinger, 'Special Cuvée', Champagne, FRA, NV

Rosé, Ruinart, Champagne, FRA, NV

Brut, Dom Pérignon, Champagne, FRA, 2006

## WELLNESS | SHOTS

Smoothie of The Day  
Bel-Air Green Juice  
'Just' Celery Juice  
Carrot, Apple and Cantaloupe  
Strawberry and Watermelon  
Honeydew, Pineapple & Ginger

Pure Ginger  
Ginger-Tumeric-Cayenne  
Ginger-Lemon

## TO BEGIN

(V) Farmers' Market Fruit Plate  
Melon Varieties, Pineapple, Citrus, Seasonal Berries

(V) House-Made Granola & Greek Yogurt Parfait  
Organic Honey Yogurt, Seasonal Berries

(V) Old-Fashioned Ricotta-Lemon Blintz  
Farmers' Market Strawberry Compote

(V) Garden Vegetable Crudités  
Santa Monica Farmers' Market Seasonal Harvest  
Cilantro Green Goddess

Summer Corn Soup  
Wild Field Mushrooms, Leeks, Chive Oil

House-Smoked Sturgeon and Avocado Toast \*  
Toasted Country Loaf, Herb Aioli, Chives  
Marinated Capers, Pickled Onions

Tortilla Soup  
Roasted Chicken, Crema Fresca  
Avocado, Cilantro, Guajillo Chilies

(V) Roasted Beet Salad  
Local Whipped Goat Cheese, Aged Balsamic Vinegar  
Red Endive, Blood Orange Vinaigrette, Crispy Beet Tuile

Baja Gulf Prawns \*  
Spicy Horseradish, Citrus Tomato Sauce

(V) Imported Italian Burrata  
18-Year Aged Balsamic Vinegar, Grilled Country Loaf  
Toasted Pepitas, Foraged Herbs

(V) Coleman Farm's Garden Green Salad  
Gem Lettuce, Shaved Stone Fruit, Citrus Vinaigrette  
Toasted Black Olive Crostini with Local Goat Cheese

House-Cured Smoked Salmon \*  
Herb Crème Fraîche, Capers, Chives, Sesame Bagel

## THE BRUNCH

Soft French-Style Omelette \*  
Wild Field Mushrooms, Cipollini Onions  
Fingerling Potatoes, Gruyère

Two Free-Range Organic Eggs \*  
Fingerling Potatoes, Smoked Bacon  
Chicken-Apple and Maple-Black Pepper Sausage

'Huevos Rancheros' \*  
Black Beans, Ranchero Salsa, Avocado  
Cotija Cheese, Crispy Corn Tostadas, Cilantro

House-Cured Smoked Salmon Benedict \*  
Hollandaise, Heirloom Tomato Chutney  
Brioche Toast, Avocado

Egg-White Frittata \*  
Asparagus, Sun-Dried Tomato, Goat Cheese  
Caramelized Shallots, Torn Herbs

House-Made Brioche French Toast \*  
English Cream, Huckleberry Compote

☼ BBQ Salmon Salad or (V) Grilled Tofu \*  
Pickled Vegetables, Avocado, Baby Lettuce

☼ Sonoma Lamb Leg Paillard \*  
Goat Yogurt Tzatziki, Olives, Mesclun Greens  
Marinated Cherry Tomatoes, Za'atar Spice

HBA 'Buttermilk Fried Chicken' \*  
Organic Boneless Jidori Chicken, Potato Purée  
Chicken Sausage Gravy, Jalapeño Cornbread Muffin

Mediterranean Loup de Mer \*  
Caramelized Corn Succotash, Green Zucchini Purée  
Warm Cherry Tomato Vinaigrette, Confit Porcinis

☼ 16oz, Bone-In Prime Rib Chop 'Steak Frites' \*  
Shoestring French Fries, Béarnaise  
Red Wine Reduction Sauce

## IN ADDITION

Supplemental Caviar \*  
Traditional Accompaniments

Royal White Sturgeon \*  
Kaviari Kristal \*  
Golden Oscietre Caviar \*

## THE SWEET

Tiramisu Parfait  
Raspberry Jam, Gluten-Free Almond Cake  
Mascarpone Ice Cream

Horchata Tres Leches  
Churro, Whipped Crème Fraîche, Assorted Berries

Warm Truffle Cake  
Butter Pecan Ice Cream, Toasted Pecans, Toffee Sauce

Executive chef, Hugo Bolaños

Chef de cuisine, Connor McVay

(V) Vegetarian  
☼ Slow-cooked on our oakwood grill

A 20% service charge will be added to parties of six or more

\*Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain medical conditions