



Easter Brunch

~ Choose One ~

Alaskan Halibut Agua Chile

cucumber tomatillo gazpacho, avocado, ancho spiced tortilla chips

Baby Lettuce Salad

macerated strawberries, seeded almond brittle, feta, honey balsamic

Chilled Delta Asparagus Spears

citrus poached shrimp, garam masala spiced yogurt, mint

Maine Lobster Deviled Eggs

potato gaufrette, panko crust, old bay spice

Sweet Pea Soup

dungeness crab thighs, english pea pistou, crème fraîche



~ Choose One ~

Oak Grilled Mahi Mahi

nishiki rice, smoked miso aioli, sugar snap peas, sesame furikake

Pan Roasted Petrale Sole

farro verde, chionga beets, basil pesto, arugula

Blackened Beef Tri-Tip

yukon potato rosti, cognac peppercorn sauce, scrambled eggs, mushrooms

Bellwether Ricotta Griddle Cakes

huckleberry compote, candied bacon, toasted pecans, chantilly

Ora King Salmon Gravlax

jammy eggs, baby spinach, rye toast, hash potatoes, hollandaise



~ Choose One ~

Meyer Lemon Opera Cake

pistachio financier, white chocolate ganache

Tiramisu

mascarpone mousse, espresso crémeux

Mud Pie

whipped chocolate, cajeta cinnamon caramel

\$65. Per Person

20% gratuity, 6% for San Francisco employer mandates, and 8.625% sales tax will be added to all checks.

California Law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness".



Cocktails

Ultimate Bloody Mary

Ketel One Vodka, Bloody Mary Blend, Artisan Bacon, Tiger Prawns, Tajín 25.

The Queen Bee

Barr Hill Gin, St. Germain, Lillet, Chamomile Honey, Prosecco, Lemon 16.

Silk Road

Grey Goose Vodka, Maraska Walnut Liquor, Allspice Dram, Pomegranate 16.

Parvaneh

Gray Whale Gin, Spiced Hibiscus Piloncillo, Cardamom, Coconut Milk 16.

La Tóxica

Unión Mezcal Joven, Tamarind, Mommenpop Blood Orange, Lime, Black salt 16.

Libertine

Plantation Xamaycan Dark Rum, Ferrand Dry Curaçao, Luxardo Maraschino 16.

Cure for the Pain

Espolon Reposado, Ginger, Lemongrass Honey, Ancho, Lemon 17.

Frequent Flyer

Angel's Envy Bourbon, Montenegro Amaro, Aperol, Lemon 16.

Waterbar Proprietary Old Fashion

Maker's Mark Cask Strength Bourbon, Angostura Bitters, Orange 18.

Wines by the Glass

Sparkling Wine

Nicolas Feuillatte, Brut, Épernay, *Réserve Exclusive, Blue Label* NV 24.

Carboniste, Albariño, Extra Brut, California, *Gomes Vineyard* 2021 19.

Vitteaut-Alberti, Brut, Rosé, Crémant de Bourgogne NV 18.

White Wine

Francis Blanchet, Sauvignon Blanc, Pouilly-Fumé, *Cuvée Silice* 2021 16.

Sutro, Sauvignon Blanc, Alexander Valley, *Warnecke Ranch* 2021 17.

Domaine du Fief aux Dames, Melon, Muscadet de Sévre-et-Maine, Sur Lie 2020 14.

Malabaila, Arneis, Roero, *Le Tre* 2021 15.

Ladeiras do Xil, Godello, Valdeorras, *Gaba do Xil* 2021 16.

Arnaud Lambert, Chenin Blanc, Saumur, Saint-Cyr -en-Bourg 2021 17.

Stirm, Riesling, Cienega Valley, *Wirz Vineyard* 2019 15.

Domaine de L' Enclos, Chardonnay, Chablis, *Beauroy 1er Cru* 2019 25.

Patz & Hall, Chardonnay, Russian River Valley, *Dutton Ranch* 2018 20.

Rosé

Sparkman Cellars, Field Blend, Columbia Valley, *This Old Porch* 2022 15.

Red Wine

Anthill Farms, Pinot Noir, Anderson Valley 2020 19.

Querceto di Castellina, Sangiovese, Chianti Classico, *L'Aura* 2020 16.

Domaines André Aubert, Grenache/Syrah/Mourvèdre, Côtes du Rhône, *La Sérine* 2020 15.

Dashe, Zinfandel, California, *Vineyard Select* 2021 14.

Annabella, Cabernet Sauvignon, Napa Valley 2020 17.

Château Brane Cantenac, Bordeaux Blend, Margaux, *Baron de Brane* 2018 25.