



# À LA CARTE BRUNCH

Saturday + Sunday, 11:30 am - 2:30 pm  
Includes Complimentary Bottomless MBR Sparkling Wine or Mimosas

## FAMILY STYLE

**FRESHLY BAKED WARM CROISSANTS**   
Creamery Butter | SoCal Strawberry Peach Preserves

**SLICED SEASONAL FRUIT AND BERRIES**    
Mango Yogurt Dip

## FIRST COURSE

Choice of:

**SMOKED SALMON BAGEL BITES**  
House Smoked Salmon | Pickled Onion | Fried Capers | Dill Crema | Wild Arugula | Multigrain Mini Bagels


**HEIRLOOM TOMATO & BURRATA CAPRESE SALAD**   
Fresh OC Burrata | Yellow & Red Vine Ripened Tomatoes  
Micro Basil | Basil Oil | Pine Nut Crumb | Balsamic Reduction

**TOMATO BRAISED TURKEY MEATBALL**  
Basil | Garlic Peppernata | Fried Breadcrumbs | Shaved Parmesan Cheese

**BLACK TIGER JUMBO SHRIMP COCKTAIL**   
Homemade Cocktail Sauce | Charred Lemon

## SECOND COURSE

Choice of:

**MIRAVAL TOASTS**   
Crushed Avocado | Local Goat Cheese | Heirloom Tomato | Micro Cilantro | Roasted Garlic Olive Oil  
Add on: 2 Free-Range Eggs | Prosciutto

**MADE TO ORDER OMELETS**  
Choice of: Whole Eggs | Egg Whites | Free-Range Eggs  
Choice of: Ham | Bacon | Onions | Peppers | Tomatoes | Spinach | Mushrooms | Asparagus | Broccoli | Jalapeños  
Shredded Cheddar Cheese | Parmesan | Peewee Breakfast Potatoes

**SPINACH FETTUCCINE**   
Roasted Tomato & Artichoke Ragout | Vegetables | Feta Cheese  
Add on: Bolognese Sauce | Chicken | Shrimp

**PEEKY TOE CRAB CAKE EGGS BENEDICT**  
Two Poached Eggs on Crispy Crab Cakes | Sautéed Spinach | Charon Hollandaise | SoCal Citrus Fennel Salad

**CLASSIC EGGS BENEDICT**  
Two Poached Eggs | Bacon | Toasted English Muffin | Hollandaise Sauce | SoCal Citrus Fennel Salad

**CRISPY CHICKEN & BUTTERMILK WAFFLES**  
Meyer Lemon and Pommery Mustard Gravy | Maple Butter | Crispy Sweet Potato Hay

**NUTELLA CRUNCH FRENCH TOAST AND RUM FLAMBÉED CARAMELIZED BANANAS**   
Triple Stacked French Toast with Nutella Whipped Mousse | Maple Butter | Toasted Hazelnuts

**PRIME SIRLOIN AND POACHED ORGANIC EGG**   
Jumbo Asparagus Tips | Sweet Corn Niblets | Heirloom Tomato | Petite Trio Potatoes  
Poached Egg | Béarnaise Sauce

**CRISPY BELLY BURGER**  
Ground Sirloin | Crispy Maple Pork Belly | Fried Onions | Aged Cheddar | Chiffonade of Baby Gem  
Peppercorn Ranch | House Made Fries | Romesco

## THIRD COURSE

**FAMILY STYLE DESSERTS**   
Chocolate Strawberries | Mini Tiramisu | "Ferrero Rocher" | Lemon Meringue Tarts  
Mango Mousse White Tea Cups | Mini Cannoli

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\$79 per person

Upgrade to bottomless beverage cart  
Kettle One bloody Mary/Micheleda bar 25  
Perrier Jouet "Grand Brut" experience 49

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Tax and gratuity not included

\*Please notify us of any food allergies. Consuming raw or undercooked meat, seafood or eggs may increase your risk for food born illness.

 Vegetarian

 Gluten Free