



Sunday Brunch

SAMPLE MENU, SELECTIONS & PRICES SUBJECT TO CHANGE

TINNED FISH

- with Triscuits, French Mustard, Herb Butter, Pickles
- Sardines–Donostia: Sea Salt & Olive Oil, Spain...16
- Wild Mackerel Fillets–Jose–In: Curry Sauce, Portugal...16
- Mussels–Fangst: Dill & Fennel Seed Marinade, Denmark...18
- Smoked Oysters–Ekone Seafoods: Natural Smoke, Washington USA...18
- Fillet of Anchovies–Olasagasti: in EVO Oil, Spain...18
- Sardines–Mouettes D’Arvo: Lemon Zest in EVO Oil, France...20
- Trout Fillets–ABC+: Capers & Olive Oil, Portugal...29
- Wild Hake Fillets–Alalunga Merluza: in Salsa Verde, Spain...30
- Scallops–Real Conservera Natural: in Brine, Spain...45
- White Sturgeon–El Capricho: in Extra–Virgin Olive Oil, Santona, Spain...45
- Baby Eels–Conservas de Cambados Angulas: in Olive Oil, Spain...75

APPETIZERS

- French Escargot: Garlic Butter, White Wine, Ginger, Dijon Mustard, Parsley...20
- California Sterling Caviar: American Sturgeon, Crème Fraiche, Crispy Potato Chips...95
- Assorted Olives, Lemon, XVOO...7
- Deviled Farm Eggs, Sterling Caviar, Chives...20
- Wild Mushrooms in Puff Pastry, Shimeji Mushrooms, Shallots, Brandy, Tarragon, Cream...18
- Braised Pork & Ricotta Meatballs, Rich Tomato Sauce, Reggiano Parmesan...15
- Roasted Green Chile Relleno, Mushroom, Goat Cheese, Jalapeno Butter...18
- Grilled, Double–Smoke Slab Bacon with Bourbon and Honey, Smoked Brown Sugar...20

Whole Roasted Baby Pumpkins
Stuffed with Spicy Smoked Chicken, Jarlsberg, Crème 22

SELECTIONS

Includes Assorted Brunch Breads & Pastries, Pistachio Butter, Fruit Preserves & Seasonal Fruits

42
Shared Entrée...12

Filet Mignon Hash
Poached Eggs, Hollandaise, Yukon Gold Potatoes

Eggs Benedict with Shrimp and Salmon Cakes
Poached Farm Eggs, Roasted Potatoes, Hollandaise Sauce

Avocado Toast with Santa Barbara Smokehouse Smoked Salmon
Red Onion, Capers, XVOO

Duck Leg Confit, Grand Marnier French Toast
Mascarpone, Candied Orange, Real Maple Syrup

Huevos Rancheros
Rancho Gordo Black Beans, Cotija Cheese, Cilantro, Roasted Jalapeno

Open–Faced Omelet
Crispy Smoked Bacon, Fontina, Cremini Mushroom, Roasted Red Peppers

Prime Top Sirloin Steak Frites
Herb Butter, Crispy French Fries, Dijon

Spinach Salad with Grilled Atlantic Salmon
Cucumber, Bacon, Pickled Red Onion, Feta Cheese, Vinaigrette

Brunch Burger
Bacon, Red Onion, Cheddar, Crispy French Fries

Mimosa...13

Irish Coffee...15

Bloody Mary...15

Mr. V’s Coffee: French Roast, Amaretto, Cinnamon, Fresh Cream, Oranges...16

Vintage Press House Cappuccino: Buffalo Trace Bourbon, Brandy, Chocolate Ganache, Steamed Milk...16

Ramos Fizz: Beefeater Gin, Lemon & Lime Juice, Sugar, Egg White, Fresh Cream, Orange Flower Water...17