

habitat

ARRIVAL

Crudité | Harvest Veggies, Hummus

FOR THE TABLE (changes weekly)

Chia Seed Pudding | Almond Milk, Matcha, Seasonal Berries

Homemade Biscuits | Herb Butter, Guajillo Tomato Jam

Seasonal Carved Fruit | Berries

Home Baked Pastry

EGGS AND MORE

Truffle Flatbread | Wild Mushrooms, Mornay Sauce, Shaved Truffles

Tater + Eggs | Smoked Salmon, One Egg Up, Crème Fraiche, Salmon Roe

Tostada Benedict | Organic Poached Eggs, Jamon Iberico, Cuban Tostada,
Lemon Arugula

Fried Dungeness Crab & Corn Omelet | Manzano Pepper Sauce,
Pico De Gallo

Quiche | Caramelized Onion Quiche, Fried Leeks, Greens
(caviar +\$15 supplement)

FOR SHARING (2 people)

Wagyu Steak + Eggs | 12 oz Strip Loin Steak, Wild Mushrooms, Black Garlic
Aioli, Two Eggs Up +20

Chilled Seafood Platter | Escabechado de Octopus, Citrus Cocktail Shrimp,
Day Boat Ceviche, Hot Sauce, Lime +20

SWEET TEMPTATION

Chef John's Dessert Trolley
One offering per guest

*\$55 per person, not inclusive of service charges and tax.
Bottomless beverage package \$35 | \$55*