

# BLOCK ONE

## Mother's Day Brunch

### AMUSE BOUCHE

#### Lox Bunuelo

fermented potato bunuelos, lox, capers,  
preserved lemon crème fraiche

### KIDS

#### Bombolone

bombolone, sunflower "Nutella", salted caramel,  
lemon cream

### CHOICE OF BRUNCH MAIN

#### Crabcake Benedict

bacon, kimchi hollandaise, avocado, trout roe,  
nugget potatoes, fresh greens

#### Braised Beef Benedict

sauce foyot, yuzu kosho, swiss cheese, pickled onion,  
crispy garlic, nugget potatoes, fresh greens

#### Brunch Bowl

yams, refried beans, salsa matcha, fried egg,  
braised beef, avocado, blistered tomato,  
cilantro crema, cornbread

### KIDS

#### Belgian Waffles

crème chantilly, caramel popcorn, fresh fruit, maple syrup

### DESSERT BOARD

Chef's selection of seasonal sweets for the table

\$65/adult

\$45/kids

