

CLUB LOUNGE BRUNCH

CHANDON

STARS OF THE DAY

DUNGENESS CRAB BENEDICT yuzu and brown butter hollandaise, 'Old Bay' seasoning, brioche \$ 35

CHANDON SLIDERS aged white cheddar, green peppercorn demiglace, garlic aioli, wild arugula \$ 27

A LA CARTE

FALL SALAD Honeycrisp apple, pickled grapes, ricotta salata, pepitas, cider vinaigrette \$ 25

SEARED TUNA CARPACCIO avocado, marinated cucumber, pickled Fresno chili, ninja radish \$ 34

SMOKED SALMON TARTINE herb crema, crispy capers, pickled shallot, grilled bread \$ 31

HEIRLOOM BEETS & BURRATA Granny Smith apple, arugula, hazelnut dukkah, grilled bread \$ 26

SOFT SCRAMBLED EGGS crème fraiche, chives, wild mushroom, grilled bread \$ 28

CHEESE & CHARCUTERIE local selection with accoutrements \$ 48

SPICED APPLE TART salted caramel, oat streusel, vanilla gelato \$ 14