

**CHLOE**  
BY HAIDAR KAROUM



**Champagne Brunch \$75 Per Person**

**Two Course Brunch Menu One Choice Per Course 11:00AM-3:00PM**

**Bottomless Champagne, Champagne Mimosas, and Champagne Bellini's**



**Wild Flower Honey Butter Toast**, maldon sea salt

**Warm Banana Bread**, caramel sauce, chantilly cream

**Mixed Greens, Green Apple & Fennel Salad**, pita crisp, za'atar labne, sumac vinaigrette

**Warm Pumpkin Muffin**, toasted pumpkin seeds, dried currants

**Fingerling Potatoes**, boardwalk malt mayo, old bay, sea salt

**Caramelized Cauliflower**, tahini, lemon, garlic, mint, toasted pine nuts

**Fresh Ricotta**, red grapes, Really Raw honey, olive oil, grilled bread

**Coconut Chia Pudding**, strawberry, banana, mango, honeyed oat & pumpkin seed crumble



**Sunnyside Eggs with Chorizo & Potato Hash**, smokey romesco sauce

**Soft Scrambled Eggs with Wild Mushrooms**, goat cheese, fine herbs

**Poached Egg with Warm Scallion Biscuit**, shiitake mushroom mornay

**Pan Roasted Norwegian Salmon**, creminis, sweet potato, fingerlings, fennel cream

**San Francisco Garlic Noodles**, shiitake, cremini, parmesan, lemon, scallions

**Falafel Stuffed Pita**, chickpea hummus, whipped labne, pickled turnips, baby greens

**Penne Pasta with Pork Bolognese**, sofrito, thyme, pecorino romano

**Crispy Lemongrass Chicken**, jalapeno emulsion, jasmine rice, peanuts, cabbage slaw

**Spiced Lamb Burger**, garlic labne, za'taar-lemon fries, harissa aioli

**Lemongrass Flat Iron Minute Steak**, egg noodles, shiitakes, garlic, chilies, Thai basil

◆**Drink responsibly. Management has the right to refuse service to visibly intoxicated guests.**

**120 minute time limit. Please inform your server about any allergies. No substitutions.**

**Menu subject to change.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. \*20% gratuity is added to parties of 7 or larger. \*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L.

\*Cake fee is \$6 per person.

**BRUNCHI**