

BRUNCH ON  
THE Blvd

THE Prefix

\$55 PER PERSON

MOËT & CHANDON  
CHAMPAGNE BAR  
limited to two & a half hours  
-55 per person-



THE Drinks

BLOODY MARY  
house-made tomato mix, vodka  
-21-



GREEN GODDESS  
spinach, kale, granny smith apples  
-12-

DETOX  
red beets, ginger, apples  
-12-

THE First

CHOICE OF:

CALIFORNIA FRUIT FOR THE TABLE   
seasonal fruits, honey yogurt

HOUSE-MADE RICOTTA  
blistered tomatoes, aged balsamic, torn basil

THE Second

CHOICE OF:

TRUFFLE FRITTATA\*   
two-egg frittata, asparagus, black truffle, pepato cheese

LOBSTER OMELETTE\*   
petite greens, caviar

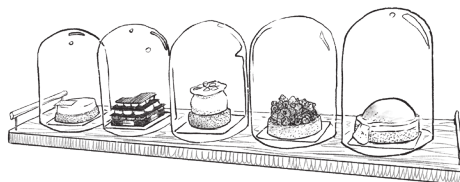
FARMERS MARKET\*   
egg white scramble, pepper coulis, arugula, mushrooms

PROSCIUTTO & TRUFFLE FLATBREAD  
country toast, crushed avocado, haricots verts

AHI TUNA BURGER\*  
seared tuna, sriracha aioli, lettuce, feta cheese sprouts  
pickled onions, pain au lait

THE Desserts

seasonal offerings



Corey Burgan  
Chef de Cuisine



= vegan



= gluten-free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please note a service charge of 15% for breakfast is added automatically. For parties of 6 or more 20% is added automatically.