



RESTAURANT WEEK  
BRUNCH TASTING MENU  
THREE COURSES-\$35

**PRIMI**

**SWEET PEA & RICOTTA FRITTERS**

PEA SPROUTS, PICKLED RED ONION, TZATZIKI

OR

**PATATA ROMESCO**

FRIED MARBLE POTATOES, ALMOND ROMESCO  
DUCK CRACKLINGS, LEMON AGLIO OLIO

**SECONDI**

**DUNGENESS CRAB FRITTATA**

, SWEET PEAS, CIPOLLINI, THYME, GRANA CHEESE  
LITTLE GEM SALAD, GRILLED COUNTRY BREAD

OR

**GRILLED ASPARAGUS**

TWO POACHED EGGS, GRILLED RED ONION, FINGERLINGS,  
BUTTERNUT SQUASH, FRISEE, ALMOND ROMESCO

**DOLCINI**

**LAURA CHENEL GOAT CHEESE CHEESECAKE**

STRAWBERRIES, HUCKLEBERRIES, PISTACHIO BRITTLE, SABA

OR

**CHOCOLATE ROSEMARY BREAD PUDDING**

BLACK BERRIES, WHIPPED CREAM, CHOCOLATE SAUCE