



## DINNER

### SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	12
Mushroom & Squash Flatbread foraged mushrooms, herb garlic mascarpone, cured yolk, chives, pine nuts	21
Iberico Tree hand carved cinco jotas iberico ham, wild berry neufchatel tartlets, foie gras rougie, fall orchard fruits candied hazelnut soil	38
Flame Torched Spicy Maple Fried Chicken smoked paprika, chili oil dipped, torched peppercorn aioli	12

### CHILL BAR CART

OYSTER | CAVIAR | SHELLFISH

1 dz Oysters	36	Northern Divine Caviar	12g 75	30g 175
1/2 dz Oysters	20	Ikura		30g 10
Shellfish wild pink scallops, prawns, marinated mussels, clams	30	Char		30g 15
		Tableside Sauces preserved lemon mignonette, torched motoyaki sauce, calabrian chili crunch, flame broiled nduja sausage remoulade, lemons wedges, fresh horseradish		

### PLATTERS

Truffle Lavender Duck foie gras, flambé apricots, confit duck croquettes, candied hazelnut crumb, figs, duck glaze	58
52oz Bone-in Ribeye Steak gorgonzola horseradish butter, chimichurri, red wine jus	150
Forno Roasted Red Seabream & Lobster mussels, pink scallops, clams, prawns, fennel, charred tomatoes, lemon, saffron cream, forno bread	175
Smoked Wild Sablefish & Braised Octopus 5lb whole roasted bc sablefish, crispy kelp, pacific shellfish, mushrooms with nduja sausage shishito peppers, sea asparagus, sourdough "sand"	215

### SMALL PLATES

Kurobuta Pork Belly black garlic balsamic glazed peppercorn lime aioli	16	Dungeness Crab Croquettes baby artichoke, marinated sicilian olives octopus ragu	16
Farro Verde foraged mushrooms, maple squash, beets roasted sunchokes, pickled wild berries goat cheese	22	Fall Burrata Salad radicchio, endive, fall orchard fruits smoked squash, tomatoes, pomegranate -candied walnut, mandarin balsamic dressing	23
Truffle Potatoes smash fried, garlic truffle butter, parmesan herbs, green peppercorn aioli	10	Crispy Brussels Sprouts marcona almonds, calabrian chili crunch parmesan	11

### LARGE PLATES

Braised Lamb Gnocchi heirloom winter squash, whipped mascarpone, charred shallots, sunchoke chips, mint gremolata	28
Grilled Wagyu Flank Steak tomato, avocado, grapes, shishito peppers, micro herbs, rustic bread, chimichurri	29
Uni Ikura King Crab Risotto parmesan, shiso leaf, lemon zest	28
Arctic Char pernod vin blanc, beluga lentils, mushroom, lemon chive oil, smoked char caviar, sorrel	32
Matsutake Tagliatelle foraged mushrooms, red wine candied pearl onions, truffle cream, egg yolk bottarga, pecorino	28
Saffron Cream Mussels clams, wild pink scallops, forno bread	28

- 125 PP -

### BRUNO BOARD EXPERIENCE

MINIMUM OF 2 PEOPLE. WHOLE TABLE PARTICIPATION

A taste through the Bruno menu: Oysters | Appetizer Plates | Entrée Platter | Desserts

OYSTERS- RAW & TORCHED    FALL BURRATA SALAD    PORK BELLY    TOMAHAWK  
SAFFRON SHELLFISH    DUCK 1 BREAST    BRUSSELS SPROUTS    POTATOES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Parties of 8 or more are subject to 18% gratuities | A 3% kitchen appreciation is included in your bill. Inform us to opt out