



## SHARE PLATES

|   |    |  |    |  |    |
|---|----|--|----|--|----|
| Scroll Loaf<br>rosemary, pecorino, brûlée foie gras butter  | 12 | Crispy Brussels Sprouts<br>marcona almonds, calabrian chili crunch parmesan                                      | 11 | Dungeness Crab Croquettes<br>baby artichoke, marinated sicilian olives<br>octopus ragu | 16 |
| Mushroom & Squash Flatbread<br>foraged mushrooms, herb garlic mascarpone<br>cured yolk, chives, pine nuts | 21 | Butter Poached Gem Lettuce Salad<br>anchovies, parmesan, green goddess, egg yolk<br>bottarga, brown butter crumb | 16 | Saffron Cream Mussels<br>clams, wild pink scallops, forno bread                        | 28 |
| Truffle Potatoes<br>smash fried, garlic truffle butter, parmesan<br>herbs, green peppercorn aioli         | 10 | Kurobuta Pork Belly<br>black garlic balsamic glazed<br>peppercorn lime aioli                                     | 16 |  |    |

## BRUNO SANDWICH &amp; BEER | 23

AVAILABLE UNTIL SOLD OUT

## Bruno Beer

## Flame Torched Spicy Fried Chicken Sandwich

smoked paprika chili oil dipped, peppercorn aioli, pickles, shredded lettuce, brioche bun, fries

## Bruno Soft Serve

served to go

## 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<br>wild pink scallops, prawns,<br>marinated mussels, clams | 30 | Char  |        | 30g 15  |
|  |    | Tableside Sauces<br>preserved lemon mignonette, torched motoyaki sauce,<br>calabrian chili crunch, flame broiled nduja sausage<br>remoulade, lemons wedges, fresh horseradish |        |         |

## BRUNO LUNCH

|   |    |   |    |
|---|----|---|----|
| Bruno Burger<br>kobe blend, foie gras mousse, double smoked bacon, smoked gouda,<br>arugula, brioche, fries                                       | 25 | Braised Lamb Gnocchi<br>heirloom winter squash, whipped mascarpone, charred shallots,<br>sunchoke chips, mint gremolata         | 28 |
| Flame Torched Spicy Fried Chicken Burger<br>smoked paprika chili oil dipped, peppercorn aioli, pickles, shredded<br>lettuce, brioche bun, fries   | 23 | Arctic Char<br>pernod vin blanc, beluga lentils, mushroom, lemon chive oil, smoked<br>char caviar, sorrel                       | 32 |
| Grilled Wagyu Flank Steak<br>tomato, avocado, grapes, shishito peppers, micro herbs, rustic bread,<br>chimichurri                                 | 29 | Truffle Lavender Duck<br>foie gras, flambe apricots, confit duck croquettes, candied hazelnut<br>crumb, summer figs, duck glaze | 38 |
| Fall Burrata Salad<br>radicchio, endive, fall orchard fruits, smoked squash, tomatoes,<br>pomegranate, candied walnut, mandarin balsamic dressing | 23 | Uni Ikura King Crab Risotto<br>parmesan, shiso leaf, lemon zest   | 28 |

175

## BRUNO LUNCH BOARD EXPERIENCE

Includes Fall Burrata Salad - Tomahawk - Kurobuta Pork Belly - Truffle Potatoes

Crispy Brussels Sprouts - Bruno Soft Serve

