



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

1 dz Oysters	36	Northern Divine Caviar	12g 75	30g 175
1/2 dz Oysters	20	Ikura		30g 10
		Arctic Char Caviar		30g 15

Tableside Sauces

preserved lemon mignonette, torched motoyaki sauce, calabrian chili crunch, flame broiled nduja
sausage remoulade, lemons wedges, fresh horseradish

SMALL PLATES

Kurobuta Pork Belly black garlic balsamic glazed peppercorn lime aioli	16	Dungeness Crab Croquette 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, watercress, 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

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
Fried 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 octopus ragu shishito peppers, sea asparagus, sourdough "sand"	215

BRUNO CHINESE NEW YEAR

JAN 31 - FEB 6, 2022 | \$288

CHINESE NEW YEAR CELEBRATION PLATTER

Wagyu Steak Oscar, Lavender Truffle Duck,
Whole Roasted Seabream,
½ Rack Lamb Chop
Truffle Smash Fried Potato
Sautéed Foraged Mushroom
Red Wine Jus
Chimichurri
Truffle Bearnaise

SAFFRON SHELLFISH TAGLIATELLE

Mussels, Clams, Pink Scallops
Saffron Cream Sauce

- 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 SAFFRON SHELLFISH
DUCK BREAST RIB-EYE 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

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