



DINNER

SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	12
Smoked Salmon & Ikura Flatbread herb mascarpone, cured yolk, chives, pickled shallots	23
Iberico Tree hand carved Cinco Jotas iberico ham, wild berry neufchatel tartlets, foie gras, orchard fruits candied hazelnut soil	40

CHILL BAR

OYSTER | CAVIAR

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

Tableside Sauces

lemon mignonette, 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	19
Spring Vegetable Farro Verde spring roots, asparagus, foraged mushrooms goat cheese	26	Spring Burrata Salad strawberry, fig, avocado, baby basil heirloom tomatoes, burrata	24
Flame Torched Spicy Maple Fried Chicken smoked paprika, chili oil dipped, torched peppercorn aioli	14	Crispy Brussels Sprouts marcona almonds, calabrian chili crunch parmesan	12
Truffle Potatoes smash fried, garlic truffle butter, parmesan herbs, green peppercorn aioli	10		

LARGE PLATES

Prawn Gnocchi ricotta gnocchi, sweet green peas, fava beans, asparagus, bottarga, herb neufchatel	28
Grilled Wagyu Flank Steak tomato, avocado, grapes, shishito peppers, baby kale, rustic bread, chimichurri	31
Uni Ikura King Crab Risotto parmesan, shiso leaf, lemon zest	28
Forno Roasted Branzino pine nuts, blistered cherry tomato, artichoke, olives, caper, lemon butter	36
Spiced Lamb Pappardelle lamb bolognese, merguez sausage, charred heirloom tomato, manchego	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
Bone-in Ribeye Crab Oscar crab bearnaise, red wine jus	150
Fried Red Seabream & Lobster mussels, pink scallops, clams, prawns, fennel, charred tomatoes, saffron cream, forno bread	175
Smoked Wild Sablefish & Braised Octopus 5lb whole roasted BC sablefish, crispy kelp, pacific shellfish, mushrooms, nduja octopus ragu shishito peppers, sourdough "sand"	225

- 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 AND TORCHED SPRING BURRATA SALAD PORK BELLY SAFFRON SHELLFISH

FORNO ROASTED BRANZINO WAGYU STEAK DUCK BREAST BRUSSEL SPROUT TRUFFLE 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

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