



DINNER

SHARE PLATES

Smoked Salmon & Shrimp Flatbread ikura, herb mascarpone, cured yolk, chives, pickled shallots	25
Iberico Tree hand carved cinco jotas iberico ham, wild berry neufchatel tartlets, foie gras, berry compote, candied hazelnut soil	43
Dungeness Cobb Salad dungeness crab meat, soft boil egg, cherry tomatoes, bacon lardon, smoked gorgonzola, green caesar dressing	27
Summer Burrata Salad stone fruit, summer berries, avocado, heirloom tomatoes, white balsamic dressing	24

CHILL BAR

OYSTER | CAVIAR

1 dz Oysters	38	Northern Divine Caviar	12g 75	30g 175
1/2 dz Oysters	22	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	17	Crispy Brussels Sprouts toasted almonds, calabrian chili crunch, parmesan	14
Truffle Potatoes smash fried, garlic truffle butter, parmesan herbs, green peppercorn aioli	12	Flame Torched Spicy Maple Fried Chicken smoked paprika, chili oil dipped, torched peppercorn aioli	16

LARGE PLATES

Lemon Ricotta Gnocchi roasted garlic cream, garlic scapes, sweet green peas, fava beans, asparagus, sunchoke chips	26
Grilled Sirloin Steak 6oz CAB sirloin, tomato, avocado, grapes, shishito peppers, baby kale, rustic bread, chimichurri	32
Uni, Ikura & Crab Risotto uni cream, dungeness crab, parmesan, shiso leaf, lemon zest	28
Forno Roasted Halibut faro & corn succotash, garlic scapes, summer squash, blistered cherry tomatoes, romesco, fig butter basted	42
Saffron Shellfish Tagliatelle saffron vin blanc, mussels, clams, pink scallops, shaved fennel	30

PLATTERS

Truffle Lavender Duck foie gras mousse, confit duck croquettes, candied hazelnut crumb, cherry compote	63
Bone-in Ribeye & Bone Marrow chimichurri, red wine jus	175
Lobster Paella two 1lb lobsters, pacific shellfish, prawns, nduja sausage, fresh peas	175
Smoked Sablefish & Braised Octopus pacific shellfish, crispy kelp, mushrooms, nduja sausage, shishito peppers, sourdough "sand"	265

- 89 PP -

BRUNO TASTING EXPERIENCE

A TASTE THROUGH THE BRUNO MENU | BOARDS WILL CONTAIN

OYSTERS - RAW & TORCHED

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SUMMER BURRATA SALAD
PORK BELLY

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TRUFFLE LAVENDER DUCK BREAST
GRILLED SIRLOIN STEAK
SAFFRON SHELLFISH TAGLIATELLE
BRUSSELS SPROUTS
TRUFFLE POTATOES

MINIMUM OF 2 PEOPLE. WHOLE TABLE PARTICIPATION