



## DINE OUT LUNCH

\$39/PP

### APPETIZER | CHOICE OF:

#### Winter Burrata Salad

spice roasted acorn squash, baby kale, candied pumpkin seed, agrodolce dressing

-- OR --

#### Bruno Seafood Chowder

westcoast fish and shells

### MAIN | CHOICE OF:

#### Duck Ragu Tagliatelle

duck sausage, duck confit, golden raisin & eggplant marmalade, toasted pine nuts

-- OR --

#### Bruno Burger

kobe blend, foie gras mousse, double smoked bacon, brie cheese, arugula, brioche, fries

-- OR --

#### Truffle Mushroom Gnocchi

fresh shaved truffle, wild bc mushrooms  
lemon beurre blanc

### DESSERT

#### Bruno Honey Lavender Gelato

vanilla gelato, pistachio, lavender meringue  
crystalized white chocolate



## DINE OUT DINNER

\$65/PP

### 1ST COURSE

#### Scroll Loaf

rosemary, pecorino, brulee foie gras

#### Dungeness Cobb Salad

dungeness crab meat, soft boil egg, cherry tomatoes, bacon lardon, smoked gorgonzola green caesar dressing

#### Kurobuta Pork Belly

chicharron, black garlic balsamic glazed peppercorn lime aioli

### 2ND COURSE

#### Duck Ragu Tagliatelle

duck sausage, duck confit, golden raisin & eggplant marmalade, toasted pine nuts

#### New York Striploin Steak

chimichurri, red wine jus

#### Truffle Mashed Potatoes

garlic truffle butter, parmesan

#### Crispy Brussels Sprouts

toasted almonds, calabrian chili crunch, parmesan

### 3RD COURSE

#### Rustic Tiramisu

vanilla cream, espresso kahlua infused savoiardi cocoa, chocolate shavings