

# Firefly

brunch menu - \$85 pp



## { amuse }

### ASSORTMENT OF MINI PASTRIES

served with strawberry jam & whipped butter

## { first }

### TUNA TARTARE

ponzu, pickled ginger, avocado, cilantro, togarashi wonton chips (df)

### AVOCADO TOAST

toasted sourdough, 62C egg, crispy bacon, citrus onion, radish, smoked cotija, salsa macha

### HEIRLOOM TOMATO SALAD

burrata, wild arugula, red onion, basil pistou, saba, breadcrumbs

## { second }

### ALASKAN HALIBUT

white bean puree, broccoli di ciccio, Calabrian chili, tomato confit (gf)(df)

### STEAK & EGGS

8 oz. filet mignon, potato hash, sunny egg, chimichurri (df)

### SHRIMP SPAGHETTI

tiger shrimp, spicy arrabbiata, basil

### JIDORI CHICKEN

roasted cauliflower, brussels sprouts, muhammara, green chili cilantro (gf)(df)

### MUSHROOM PAPPARDELLE

+ Add shaved black Perigord truffles \$15

wild mushrooms, truffle cream, grana padano, whipped ricotta

## { third }

### MOLTEN CHOCOLATE CAKE

chocolate feuilletine, vanilla gelato, raspberries

### BERRIES & CREAM

buttermilk panna cotta, fresh berries, passion fruit (gf)

## { optional sides }

### HAND CUT FRITES

parsley, salt & garlic, ketchup, aioli (df)

12

### SMASHED POTATOES

butterball potatoes, horseradish crème fraîche, chives

10

### BRUSSELS SPROUTS

sweet & sour chili sauce (df)

12

### BROCCOLI DI CICCIO

harissa, za'atar aioli (gf)(df)

12

### MAC & CHEESE

mornay, bread crumbs

12

(df) dairy free (gf) gluten free

Happy  
Mother's Day

