



WELCOME TO BRUT!

OUR PLAYFUL MENU PAYS TRIBUTE TO EACH ONE OF OUR UNIQUE BACKGROUNDS AND IS MEANT TO BE SHARED LOVINGLY AMONGST FRIENDS AND FAMILY, NEW AND OLD. WE SUGGEST THAT YOU DIG IN WITH ANYWHERE BETWEEN 4-6 DISHES TO SHARE.

CHEF TASTING

**5 courses
\$520 per person**

+

**Wine Pairing
\$380 per person**

SMALLER

HOUSE BREAD ROLL, LAO GAN MA, MISO GLAZE (V) - 98

SCALLOP CRUDO, CELTUCE, KAFFIR LIME 'SALSA VERDE' - 148

SUNCHOKES, FIGS, WALNUTS, SMOKED RICOTTA, GREENS (V) - 118

SICHUAN AMAEBI, PICKLED GINGER, BISQUE SABAYON - 148

HEIRLOOM CARROTS, PARSNIP PUREE, TRUFFLE, MANCHEGO (V) - 158

BIGGER

RAZOR CLAM, ASPARAGUS, QUINOA, ALMOND VINAIGRETTE (V) - 158

LOCAL SEA BASS, CANNELLINI BEAN, CHORIZO, WHITE PONZU - 168

SMOKED MISO CLAMS, SAKE, CHILI, KAFFIR LIME, SOURDOUGH - 168

HANGER STEAK, FINEPRINT COFFEE JUS, BROCCOLINI - 338

PORK TENDERLOIN, UMESHU GRAVY, BRAISED ENDIVE - 268

ROQUEFORT MAC & CHEESE (V) - 148

SWEET

DAILY DESSERT - 98

CHOCOLATE TASTING BY CONSPIRACY CHOCOLATE - 170

BEVERAGES

FREE FLOW STILL OR SPARKLING WATER - 30 PER PERSON

CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS