



*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

(Ask for our latest  
set menu!)

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**WINE PAIRING**

3 glasses \$380  
5 glasses \$580

**SMALLER**

ARTISANAL BREAD, SPECIALTY BUTTER - 80

HONDASHI CUSTARD QUICHE, EDAMAME, SHISHITO (V) - 108

SCALLOP CRUDO, CELTUCE, KAFFIR LIME 'SALSA VERDE' - 158

SUNCHOKES, FIGS, WALNUTS, SMOKED RICOTTA, GREENS (V) - 128

SICHUAN AMAEBI, PICKLED GINGER, BISQUE SABAYON - 148

SEAFOOD STUFFED GREEN PEPPERS, PEANUT CHILI CRUMB (V) - 148

**BIGGER**

MISO GLAZED SEASONAL VEGETABLES, CHICKPEA PANISSE, ANCHOVIES - 158

MEDITERRANEAN OCTOPUS, GOJUJANG CORN, SHISO GREMOLATA - 258

LOCAL SEA BASS, CANNELLINI BEAN, CHORIZO, WHITE PONZU - 178

PORK TENDERLOIN, UMESHU GRAVY, BRAISED ENDIVE - 288

HANGER STEAK, FINEPRINT COFFEE JUS, BROCCOLINI - 338

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