

# Merois

8430 Sunset Boulevard · +13239183410 · Updated: Jan 14, 2026

[View online menu](#)



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## RAW 3

### West Coast Oyster\*

Kimchi Mignonette

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### Hamachi Tostada\*

Yuzu Kosho, Avocado

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### Crispy Blue Fin Tuna\*

Short Grain Rice, Chili Aioli, Ponzu

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## DIM SUM 3

### Ginger Beef Dumplings

Baby Spinach, Sesame, Black Bean Soy

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### Spicy Chicken Dumplings

Toasted Peanuts, Dan-Dan Sauce

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### Lobster Spring Roll

Prawn, Sweet Chili Sauce

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## BINCHOTAN GRILLED 3

### Chicken Meatballs

Sake-Soy Glaze

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### Prime Beef Skewers\*

Spicy Miso

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### Kurobuta Pork Skewers

Chili Paste Marinade, Pineapple Sambal

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## KALUGA CAVIAR 1

### Kaluga Caviar\*

Scallion Brioche, Creme Fraiche, Red Onion

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## MAIN 16

### Tutti Frutti Farm's Heirloom Tomato Salad

Perilla Aioli, Puffed Buckwheat, Sichuan Cucumber

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## **Crispy Rice Crab Salad**

Green Cabbage, Red Onion, Toasted Peanuts

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## **Mushroom Tempura**

Shiso Leaves, Dashi Soy

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## **Singaporean Baby Back Ribs**

Coffee Glaze, Fresno Chili, Curry Leaf

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## **Kung Pao Cauliflower**

Sichuan Pepper, Toasted Peanuts

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## **Summer White Corn Congee**

Tare Soy, Togarashi, Furikake Sorghum

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## **Summer Vegetable Stone Pot Rice**

Chino Valley Farm Egg, Gochujang, Sesame

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## **Crab Fried Rice**

Peking Duck, Dashi Omelet, Garlic Chives

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## **Hot - Sour Australian King Prawns**

Romano Beans, Garlic - Chili Sambal, Ginger

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## **Shanghai Maine Lobster**

Crispy Spinach, Pickled Ginger, Plum Wine, Jasmine Rice

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## **Whole Sizzling Fish**

Pineapple Glaze, Ginger, Soy, Scallion

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## **Steamed Black Sea Bass Hong Kong Style**

Choy Sum, Shiitake, Black Bean Soy

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## **Wood Grilled Jidori Chicken**

Summer Squash, Baby Kale, Chili Rub

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## **Peking Duck (For Two)**

Scallion Pancakes, Seasonal Fruit Compote

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## **Wood Grilled Prime New York Steak\***

Shiro Miso Glazed Bone Marrow, Honey Mustard Sauce

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## **Australian Wagyu Filet Mignon\***

Fingerling Potatoes, Chive Butter, Wasabi Vinaigrette

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## **DESSERT** 4

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### **Spikey Lemon**

Kalamansi Cake, Yuzu Curd, 24 karat Gold

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### **Ube Basque Cheesecake**

Coconut Cream

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## Matcha Tiramisu

Gaviota Strawberry - Charmbord Compote - Red Bean Sherbet

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## Dark Chocolate Soufflé

Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

## AUSTRIA <sup>1</sup>

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### Kracher, Beerenauslese Cuvée, 2018

Available in Glass | Bottle

## CANADA <sup>1</sup>

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### Inniskillin, Cabernet Franc, Ice Wine 2019

Available in Glass | Bottle

## FRANCE <sup>3</sup>

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### Château d'Yquem, Sauternes 2015

Available in Bottle

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### Château d'Yquem, Sauternes 2010 [375ml]

Available in Bottle

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### Doisy Deane, Barsac 2015 [375ml]

Available in Glass | Bottle

## ITALY <sup>1</sup>

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### La Spinetta, "Oro", Passito 2013 [500ml]

Available in Bottle

## RUBY & TAWNY <sup>3</sup>

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### Sandeman, "10 Year" Tawny

Available in Glass | Bottle

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### Grahams, "30 Year" Tawny

Available in Glass | Bottle

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### Taylor Fladgate, "40 Year" Tawny Port

Available in Glass | Bottle

## SPIRITS <sup>4</sup>

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### Yamazaki 18

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### Glenmorangie Signet

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## Courvoisier VSOP

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## Courvoisier Mizunara #4 1oz

## DESSERTS 3

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### The Spikey Lemon

Kalamansi Cake | Yuzu Curd | Crunchy Meringue

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### Ube Basque Cheesecake

Coconut Cream

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### Marjolaine Cake

Hazelnut Dacquoise | Dark Chocolate Ganache | Pistachio Ice Cream

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## SPECIALTY COCKTAILS 7

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### Social Disfunction

Botanist Gin, Grapefruit, Aperol, Lemon, Egg White

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**\$18.00**

### Show Me Love

Belvedere Vodka, Elderflower Liqueur, Lychee, Lemon

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**\$18.00**

### Pepino's Revenge

El Tesoro Blanco Tequila, Cucumber, Basil, Lime

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**\$18.00**

### Highway to Nowhere

Zacapa 23 Rum, Grapefruit, Maraschino Liqueur, Lime

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**\$19.00**

### Samurai Sword

Suntory Toki Whiskey, Cointreau, Lemon, Ginger, Honey

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**\$18.00**

### Before Midnight

Bulleit Bourbon, Averna, Lemon, Ginger Beer

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**\$17.00**

### Oaxacan Negroni

Vago Mezcal, Campari, Red Vermouth

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**\$19.00**

## HAND CRAFTED COCKTAILS 7

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### Island in the Sun

Haku Vodka, Guava, Thai Basil, Bergamot Apéritif, Lemongrass. +\$5 Szechuan Style: Tiger Skin Chile Infused El Tesoro Blanco

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### Lions, Tigers, & Pears

Tanqueray 10 London Dry Gin, Yellow Chartreuse, Pear, Garden Sage, Egg White

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### Pepino's Revenge

Altos Blanco Tequila, Japanese Cucumber, Thai Basil, Lime

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### Doctor's Orders

Suntory Toki Whisky, Fernet Branca, Smoked Wildflower Honey, Blackened Lemon

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## White Pearl

Hennessey VS Cognac, Pink Apricot, Ginger, Honey, Firewater, Pineapple

## Fish House Punch

Woodinville Straight Rye, Oolong Black Tea, Lemon Oleo, Peach Brandy

## Mez-Call Me Old-Fashioned

Del Maguey Vida Mezcal, Charred Rosemary, Angostura

## CHAMPAGNE & SPARKLING WINE <sup>4</sup>

### Prosecco DOC, Bisol "Jeio", Brut, Veneto, IT, NV

#### AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$75.00

### Blanc de Blanc, Antica Fratta, Cuvée Real, Franciacorta DOCG

#### AVAILABLE OPTIONS

Glass: \$22.00

Bottle: \$95.00

### Champagne, Bollinger Brut, "Special Cuvee", FR, NV

#### AVAILABLE OPTIONS

Glass: \$37.00

Bottle: \$175.00

### Champagne, Laurent-Perrier, Cuvée Rosé, FR, NV

#### AVAILABLE OPTIONS

Glass: \$33.00

Bottle: \$150.00

## WHITE <sup>7</sup>

### Riesling, Donnhoff "Estate", Nahe 2022

#### AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$65.00

### Sauvignon-Semillon Blanc, Clos des Lunes Lune d'Argent, Bordeaux, FR 2021

#### AVAILABLE OPTIONS

Glass: \$19.00

Bottle: \$75.00

### Sauvignon Blanc, Comte Lafond, "Grand Cuvee" Sancerre, FR 2021

#### AVAILABLE OPTIONS

Glass (4oz): \$36.00

Bottle: \$175.00

### White Rioja, Rioja Blanco, Muga, Rioja DOC 2021

#### AVAILABLE OPTIONS

Glass: \$22.00

Bottle: \$100.00

### Chardonnay, Howling Hills, Sta. Rita Hills, CA 2022

#### AVAILABLE OPTIONS

Glass: \$23.00

Bottle: \$95.00

### White Burgundy, Chateau Fuisse Pouilly-Fuisse, "Tete de Cuvee" 2021

#### AVAILABLE OPTIONS

Glass (4oz): \$28.00

Bottle: \$150.00

**Chardonnay, Kistler, "Les Noisetiers", Sonoma Coast, California 2021**

**AVAILABLE OPTIONS**

Glass (4oz): \$40.00

Bottle: \$200.00

**ROSÉ 2**

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**La Spinetta "Il Rose di Casanova", Tuscany, IT 2021**

**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$70.00

**Domaines Ott "Etoile" Provence, FR 2021**

**AVAILABLE OPTIONS**

Glass (4oz): \$45.00

Bottle: \$235.00

**RED 8**

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**Sangiovese, Bibi Graetz Casamatta Toscana IGT Rosso 2020**

**AVAILABLE OPTIONS**

Glass: \$17.00

Bottle: \$70.00

**Nebbiolo, Fontanafredda, "Coste Rubin", Barbaresco DOCG, IT 2019**

**AVAILABLE OPTIONS**

Glass: \$28.00

Bottle: \$130.00

**Pinot Noir, Howling Hills, Sta. Rita Hills, Santa Barbra, CA 2021**

**AVAILABLE OPTIONS**

Glass: \$23.00

Bottle: \$95.00

**Cabernet Franc, Gaja, Ca'Marcanda "Magari", Bolgheri 2021**

**AVAILABLE OPTIONS**

Glass (4oz): \$40.00

Bottle: \$200.00

**Rioja, La Rioja Alta "Vina Araña", Gran Reserva, Rioja 2015**

**AVAILABLE OPTIONS**

Glass (4oz): \$28.00

Bottle: \$135.00

**Cabernet Sauvignon, Kith & Kin Napa Valley 2021**

**AVAILABLE OPTIONS**

Glass: \$29.00

Bottle: \$135.00

**Bordeaux, Chateau Leoville-Las Cases 'Clos du Marquis' Saint-Julien, France 2015**

**AVAILABLE OPTIONS**

Glass (4oz): \$45.00

Bottle: \$250.00

**Bordeaux, Chateau Troplong Mondot, St-Émilion 2018**

**AVAILABLE OPTIONS**

Glass (4oz): \$52.00

Bottle: \$300.00

**VODKA 5**

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**Belvedere**

**\$25.00**

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<b>Grey Goose</b>	<b>\$21.00</b>
<b>Stoli Elit</b>	<b>\$31.00</b>
<b>Suntory Haku</b>	<b>\$19.00</b>
<b>Tito's</b>	<b>\$19.00</b>

## **TEQUILA** 28

<b>Avion 44</b>	<b>\$51.00</b>
<b>Casa Dragones Blanco</b>	<b>\$31.00</b>
<b>Casa Dragones Reposado Mizu</b>	<b>\$46.00</b>
<b>Casamigos Blanco</b>	<b>\$27.00</b>
<b>Casamigos Reposado</b>	<b>\$31.00</b>
<b>Casamigos Añejo</b>	<b>\$39.00</b>
<b>Clase Azul Plata</b>	<b>\$36.00</b>
<b>Clase Azul Reposado</b>	<b>\$66.00</b>
<b>Clase Azul Gold</b>	<b>\$81.00</b>
<b>Clase Azul Añejo</b>	<b>\$81.00</b>
<b>Clase Azul Ultra</b>	<b>\$226.00</b>
<b>Clase Azul 25th Aniversario</b>	<b>\$261.00</b>
<b>Dobel 50 Cristallino</b>	<b>\$36.00</b>
<b>Don Julio 1942</b>	<b>\$71.00</b>
<b>El Tesoro Blanco</b>	<b>\$19.00</b>
<b>El Tesoro Reposado</b>	<b>\$25.00</b>
<b>El Tesoro Anejo</b>	<b>\$31.00</b>
<b>El Tesoro Extra Anejo</b>	<b>\$41.00</b>
<b>Fortaleza Blanco</b>	<b>\$27.00</b>
<b>Fortaleza Reposado</b>	<b>\$31.00</b>
<b>Fortaleza Reposado Winter</b>	<b>\$126.00</b>
<b>G4 Blanco</b>	<b>\$31.00</b>
<b>Ocho Blanco</b>	<b>\$21.00</b>

<b>Ocho Reposado</b>	<b>\$26.00</b>
<b>Patron Añejo</b>	<b>\$28.00</b>
<b>Patron "El Cielo" Silver</b>	<b>\$38.00</b>
<b>Patron "El Alto" Reposado</b>	<b>\$44.00</b>
<b>Siete Leguas Silver</b>	<b>\$26.00</b>

## **MEZCAL** 6

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<b>Clase Azul Durango</b>	<b>\$91.00</b>
<b>Clase Azul Guerrero</b>	<b>\$106.00</b>
<b>Del Meguey Chichicapa</b>	<b>\$36.00</b>
<b>Del Meguey Vida</b>	<b>\$17.00</b>
<b>El Jologorio Arroqueno</b>	<b>\$51.00</b>
<b>El Jologorio Tobola</b>	<b>\$51.00</b>

## **GIN** 8

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<b>Bombay Sapphire</b>	<b>\$23.00</b>
<b>Botanist</b>	<b>\$23.00</b>
<b>Fords</b>	<b>\$17.00</b>
<b>Hendrick's</b>	<b>\$21.00</b>
<b>Monkey 47</b>	<b>\$29.00</b>
<b>Sipsmith</b>	<b>\$19.00</b>
<b>Suntory Roku</b>	<b>\$19.00</b>
<b>Tanqueray 10</b>	<b>\$25.00</b>

## **RUM** 7

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<b>Appleton Estate</b>	<b>\$19.00</b>
<b>Bacardi Superior</b>	<b>\$16.00</b>
<b>Diplomático</b>	<b>\$16.00</b>
<b>Flor de Caña 18 Year</b>	<b>\$31.00</b>
<b>Plantation 3 Star</b>	<b>\$17.00</b>

**Plantation OFTD** \$17.00

**Zacapa 23** \$19.00

**COGNAC** 4

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**Courvoisier VSOP** \$19.00

**Courvoisier Mizunara #4** \$501.00

**Hennessy VS** \$19.00

**Remy Martin Louis XIII** \$251.00

**BOURBON/RYE** 13

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**Basil Hayden** \$21.00

**Bulleit Rye** \$21.00

**Bulleit 10 Year** \$25.00

**Eagle Rare 10 Year** \$21.00

**Garrison Brothers** \$18.00

**Jefferson's Ocean** \$36.00

**Old Forrester** \$14.00

**Weller C.Y.P.B.** \$71.00

**WhistlePig 10 Year** \$36.00

**WhistlePig 12 Year** \$51.00

**WhistlePig 15 Year** \$81.00

**WhistlePig Boss Hog** \$221.00

**Woodford Double Oaked** \$23.00

**INTERNATIONAL WHISKY** 3

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**Green Spot** \$26.00

**Jameson** \$14.00

**Redbreast 12 Year** \$21.00

**JAPANESE WHISKY** 15

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**Hakushu 12 Year** \$39.00

<b>Hakushu 18 Year</b>	<b>\$111.00</b>
<b>Hibiki Harmony</b>	<b>\$46.00</b>
<b>Hibiki 21</b>	<b>\$221.00</b>
<b>Nikka Coffey Grain</b>	<b>\$21.00</b>
<b>Nikka Coffey Malt</b>	<b>\$21.00</b>
<b>Nikka Pure Malt</b>	<b>\$33.00</b>
<b>Suntory Toki</b>	<b>\$21.00</b>
<b>Yamazaki 12</b>	<b>\$51.00</b>
<b>Yamazaki 18</b>	<b>\$176.00</b>
<b>Yamazaki Mizunara</b>	<b>\$321.00</b>
<b>Yamazaki Peated Malt</b>	<b>\$321.00</b>
<b>Yamazaki Puncheon</b>	<b>\$321.00</b>
<b>Yamazaki Spanish Oak</b>	<b>\$321.00</b>
<b>Yamazaki 2022 Cask Flight</b>	<b>\$381.00</b>

## **SCOTCH** 13

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<b>Aberfeldy</b>	<b>\$19.00</b>
<b>Ardbeg</b>	<b>\$21.00</b>
<b>Balvenie 14 Year</b>	<b>\$23.00</b>
<b>Glenfiddich 15 Year</b>	<b>\$24.00</b>
<b>Glenlivet 12 Year</b>	<b>\$19.00</b>
<b>Glenmorangie Signet</b>	<b>\$66.00</b>
<b>Highland Park 12 Year</b>	<b>\$21.00</b>
<b>Johnnie Walker Black</b>	<b>\$23.00</b>
<b>Johnnie Walker Blue</b>	<b>\$66.00</b>
<b>Laphroaig C��irdeas</b>	<b>\$45.00</b>
<b>Macallan 12 Year</b>	<b>\$31.00</b>
<b>Macallan 18 Year</b>	<b>\$91.00</b>
<b>Macallan 25 Year</b>	<b>\$131.00</b>

## INTL' WHISKY 5

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<b>Green Spot</b>	<b>\$425.00</b>
<b>Jameson</b>	<b>\$425.00</b>
<b>Redbreast 12 Year</b>	<b>\$500.00</b>
<b>Hibiki Harmony</b>	<b>\$450.00</b>
<b>Suntory Toki</b>	<b>\$425.00</b>

## DRAFT BEER 3

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<b>Peroni</b>	<b>\$12.00</b>
<b>Traction IPA</b>	<b>\$13.00</b>
<b>Allagash White</b>	<b>\$15.00</b>

## BEER BY THE BOTTLE 8

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<b>Ayinger Bavarian Pils</b>	<b>\$10.00</b>
<b>Peroni Zero (Non-Alcoholic)</b>	<b>\$9.00</b>
<b>Estrella Damm Lager</b>	<b>\$9.00</b>
<b>Fat Tire Amber</b>	<b>\$11.00</b>
<b>Firestone Walker 805</b>	<b>\$9.00</b>
<b>Pilsner Urquell</b>	<b>\$11.00</b>
<b>Sierra Nevada Pale Ale</b>	<b>\$9.00</b>
<b>Stiegl Radler Grapefruit Lager</b>	<b>\$9.00</b>

## SWEET TREATS 3

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<b>Frozen Raspberry Pop</b>	<b>\$10.00</b>
Raspberry Sorbet   Pink Chocolate   White Crunchy Chocolate Pearls	
<b>Vanilla Ice Cream Bar</b>	<b>\$10.00</b>
Graham Cracker   Dark Chocolate Valrhona	
<b>Seasonal Market Fruit and Berries</b>	<b>\$19.00</b>

## GOOD START 3

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### **Steel Cut Irish Oatmeal**

Banana, Pecans, Brown Sugar

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## Coconut - Gaviota Strawberry Yogurt Parfait

House-Made Granola, Strawberry Compote

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## Farmer's Market Fresh Fruit Platter

## EGGS & MORE 6

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### Croissant Breakfast Sandwich\*

Soft Scrambled Eggs, Jambon de Paris, Aged White Cheddar

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### The Sunset Breakfast\*

Two Eggs Any Style, Choice of Meat, Potatoes

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### Chanterelle Mushroom Omelet

Confit Shallots, Goat Cheese, Parsley

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### Egg White Quesadilla\*

Sauteed Spinach, Field Mushrooms, Tomatoes, Mozzarella

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### Huevos Rancheros

Corn Tortillas, Black Beans, Salsa Ranchero

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### Blueberry - Buttermilk Pancakes

Vermont Maple Syrup, Powdered Sugar

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## TOASTS & TARTINES 3

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### Hass Avocado Tartine

Toasted Multi Grain Bread, Za'atar, Cherry Tomatoes

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### Applewood Smoked Salmon\*

Toasted Bagel, Dill Cream Cheese, Chives, Tomatoes

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### Brioche French Toast

## ON THE SIDE 6

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### Applewood Smoked Bacon

### Breakfast Sausage

### Chicken-Apple Sausage

### Crispy Tuscan Potatoes

### Hass Avocado

### Add Organic Egg\*

## FRESHLY BAKED 7

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**Butter Croissant**

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**Pain au Chocolat**

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**Almond Croissant**

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**Hazelnut Chocolate Croissant**

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**Berry Danish**

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**Everything Bagel**

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**Multigrain Toast**

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## **BEANS & LEAVES 11**

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**Mocha**

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**Matcha Latte**

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**Espresso**

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**Americano**

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**Macchiato**

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**Cappuccino**

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**Latte**

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**Cold Brew**

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**Hot Chocolate**

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**The Art of Tea**

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**Arabica Coffee**

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## **PRESSED JUICES 4**

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**Green Apple Celery**

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**Beet Carrot Orange**

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**Valencia Orange**

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**Ruby Red Grapefruit**

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## **MORNING FIX 3**

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**Mimosa**

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**Guava Bellini**

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## Bloody Mary

### BITES 5

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#### Chilled Oysters on a Half Shell\*

Kimchi Mignonette. Available in Half Dozen | One Dozen

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#### Spicy Blue Fin Tuna Tartare\*

Crispy Rice, Yuzu Ponzu, Wasabi

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#### Warm Maine Lobster Roll

Toasted Brioche Bun, Drawn Butter, Celery Hearts, French Fries

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#### Korean Fried Chicken Sliders

Umami Ranch, Perilla, Gochujang Glaze, Kimchi Brioche Bun

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#### Crispy Kennebec Potato French Fries

Garlic Aioli, Ketchup

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### HERBS & GREENS 3

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#### Chinois Chicken Salad

Grilled Jidori Chicken Breast, Candied Cashews, Radicchio, Ginger - Sesame Dressing

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#### Crispy Rice Blue Crab Salad

Shaved Green Cabbage, Sweet Red Onion, Thai Chili, Toasted Peanuts

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#### Maggie's Farm's Baby Lettuces

Nasturtium, Red Shiso, Opal Basil, Easter Egg Radishes

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### FROM THE LAND 2

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#### Singaporean Baby Back Ribs

Coffee Glaze | Fresno Chili | Curry Leaf

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#### Merois Burger\*

Aged White Vermont Cheddar Cheese, Applewood Smoked Bacon, Bread & Butter Pickles. Add Sliced Avocado for an additional charge | Add Fried Organic Egg\* for an additional charge

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### SWEETS 3

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#### Farmer's Market Fruit Platter

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#### Frozen Red Raspberry Popsicle

Raspberry Sorbet, Pink Chocolate, White Chocolate Cookie Pearls

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#### Tahitian Vanilla Ice Cream Bar

Valrhona Dark Chocolate Shell

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### LOUNGE 1

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## Swim in Style

Take a sip of the quintessential California lifestyle with a poolside daybed reservation for a day of sun-soaked personalized service. Daybed rentals include dedicated service, farmers market fresh fruit platter, and a bottle of Champagne, Moët & Chandon Brut Impérial. All daybeds are exclusive for hotel guests and available daily

## DRAUGHT 3

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### Peroni | Peroni Company | Pilsner | 4.7% ABV

Available in Glass | Pitcher

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### Allagash White | Allagash Brewing Co. | Belgian-Style Wheat Beer | 5.2% ABV

Available in Glass | Pitcher

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### Traction | Arts District Brewing Co. | American IPA | 4.7% ABV

Available in Glass | Pitcher

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## BOTTLE 7

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### Estrella Damm | S.A. Damm | Mediterranean Lager | 5.4% ABV

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### Pilsner Urquell | Pilsen Brewery | Pale Lager | 4.4% ABV

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### Pale Ale | Sierra Nevada Brewing Company American Pale Ale | 5.6% ABV

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### 805 | Firestone Walker Brewing Company | Blonde Ale | 4.7% ABV

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### Fat Tire | New Belgium Brewing Company | Amber Ale | 5.2% ABV

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### Ayinger | Ayinger Privatbrauerei | Bavarian Pils | 5.3% ABV

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### Peroni Nastro Azzurro | Non-Alcoholic | Peroni Company | 0.0% ABV

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## COCKTAILS 7

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### Violet Spritz

Gin Lane 1751 Violet, Italicus, Egyptian Chamomile Tea

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### Island in the Sun

Haku Vodka, Guava, Thai Basil, , Lemongrass

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### Pepino's Revenge

Altos Blanco Tequila, Japanese Cucumber, Thai Basil, Lime

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### Doctor's Orders

Suntory Toki Whisky, Fernet Branca, Smoked Wildflower Honey, Charred Lemon

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### Luffing the Sails

Apricot, Ron Zacapa 23, Lime, Angostura Bitters, Maui White Pineapple

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### Garden of Eden

Absolute Elyx Vodka, Passion Fruit, Assam Tea, Lemon

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## Mez-Call Me Old Fashioned

Del Meguey Vida Mezcal, Rosemary, Angostura Bitters

## CHAMPAGNE & SPARKLING 3

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### Prosecco DOC | Bisol | Jeio

Available in Glass | Bottle

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### Rosé Champagne | Moët & Chandon | Rosé Impérial | Champagne, France

Available in Glass | Bottle

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### Champagne | Moët & Chandon | Brut Impérial | Champagne, France

Available in Glass | Bottle

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## FIRST COURSE SELECTIONS 4

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### Chinois Chicken Salad | Crisp Wontons | Candied Cashews | Ginger-Sesame Dressing

Allergens: Allium, Soy, Gluten

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### Crispy Rice Crab Salad | Crispy Rice | Green Cabbage | Red Onion | Peanuts

Crab optional. Allergens: Allium, Soy, Fish

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### Market Green Salad | Asian Pear | Breakfast Radish | Asian Vinaigrette

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### Oysters on the Half Shell | Passionfruit Mignonette (6pcs)

\$30 each. Allergens: Shellfish, Allium

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## MAIN COURSE SELECTIONS 5

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### Miso Glazed Salmon Salad | Japanese Pickles | Market Greens | Sweet Onion-Soy Dressing

Allergens: Sesame, Allium

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### Steamed Dorade | Bok Choy | Shiitake Mushroom | Black Bean Soy

Allergens: Allium, Gluten, Soy, Capsicum, Dairy

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### Wood Grilled Prime Skirt Steak | Fries | Honey Mustard Sauce

Allergens: Red meat, Allium

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### Jidori Half Chicken | Nampla | Honey Nut Squash | Baby Kale

Allergens: Allium, Capsicum, Gluten

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### Prawn Pad Thai | Bean Sprouts | Thai Basil | Peanuts

Allergens: Allium, Capsicum, Soy, Nuts

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## ADD ONS 5

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### Mushroom Tempura | Shiso Leaves | Dashi Soy

\$23 each. Allergens: Soy, Gluten

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### Kung Pao Cauliflower | Szechuan Pepper | Peanuts

\$18 each. Allergens: Sesame, Soy, Capsicum, Gluten

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**Pan Seared Brussels | Chinese Mustard | Garlic Chili Crumbs**

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**Vegetable Fried Rice | Carrot | Celery Root**

\$20. Allergens: Allium, Soy, Gluten

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**Steamed Jasmine Rice | Lemongrass**

## **DESSERT COURSE SELECTIONS** 4

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**Ube Basque Cheesecake | Coconut Cream**

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**Marjolaine Cake | Dark Chocolate | Hazelnut Dacquoise**

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**Trio of Sorbets and Farmer's Market Berries**

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**Spikey Lemon | Calamansi Cake | Yuzu Curd | Meringue | 24k Gold**

## **FIRST COURSE** 1

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**Crab Fried Rice**

Peking Duck, Dashi Omelet, Garlic Chives

## **MAIN COURSE** 1

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**Wood Grilled Prime Ribeye Steak**

Five Spice-Honey Mustard Sauce

## **SIDES** 2

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**Wok Seared Broccolini**

Garlic-Chili Sauce, Crispy Shallots

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**Crispy Brussels Sprouts**

Honey Fish Sauce, Green Apple

## **PICK A FULL SIZE OSPERO PASTRY ITEM** 5

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**Cheesecake** **\$60.00**

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**Chocolate Layer Cake** **\$106.00**

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**Marjolean Cake** **\$106.00**

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**Whole Pie** **\$60.00**

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**Lemon Tarte** **\$60.00**

## **PICK A CUSTOM CAKE SELECTION** 4

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**Vanilla Chiffon with Crème Patisserie & Berries**

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## Chocolate Devil's Sponge with Chocolate Cremeux

## Red Velvet with Cream Cheese Icing

## Vanilla Chiffon Sponge with Lemon Curd

### CAKE SIZE 7

4 Serving Cake	\$75.00
6 Serving Cake	\$100.00
8 Serving Cake	\$150.00
10 Serving Cake	\$200.00
12 Serving Cake	\$220.00
14 - 16 Serving Cake	\$250.00
18 - 20 Serving Cake	\$350.00

### CAKE ADDITIONS 3

#### Add Berries

Add 4th Layer \$10.00

Add 4th and 5th Layer \$20.00

### WOLFGANG PUCK BON BON BOX ORDER 1

#### Wolfgang Puck Bon Bon Box Order

Flavors are Praline Hazelnut Feuilletine, fresh Ginger, Orange Caramel, Pistacio, Passion Fruit, Coffee

#### AVAILABLE OPTIONS

6 Piece Box: \$15.00

12 Piece Box: \$28.00

18 Piece Box: \$39.00

### STARTERS 4

#### Oysters on the Half Shell | Mignonette -2pcs Per Person

Allergens: Gluten Free, Shellfish, Allium

#### Vegan Sushi | Crispy Rice | Glazed Eggplant

Allergens: Soy, Sesame, Gluten, Peanut, Capsicum

#### Spicy Blue Fin Tuna | Crispy Rice | Spicy Mayo Ponzu Sauce

Allergens: Gluten Free, Peanut, Soy, Allium

#### Chicken Meatball "Tsukune" Skewers | Sake-Soy Glaze

Allergens: Soy, Gluten, Allium

### SIDES FOR THE TABLE 5

## **Mushroom Tempura | Shiso Leaves | Dashi Soy**

Allergens: Soy, Gluten

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## **Kung Pao Cauliflower | Szechuan Pepper | Peanuts**

Allergens: Sesame, Soy, Capsicum, Allium, Gluten

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## **Pan Seared Brussels | Chinese Mustard | Garlic Chili Crumbs**

## **Vegetable Fried Rice | Carrot | Celery Root**

Allergens: Soy, Allium, Gluten

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## **Steamed Jasmine Rice**

## **COCKTAIL** 3

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### **Verde Vice**

Luna Nueva Blanco Tequila, Vida Mezcal, Asian Pear, Cilantro, Jalapeno

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### **Blush & Bloom**

Luna Nueva Blanco Tequila, Strawberry, Hibiscus, Lemon, Grapefruit Soda

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### **Stone Cold Subtlety**

Luna Nueva Blanco Tequila, Lychee, Elderflower, Lime

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## **SHARE AT THE TABLE** 5

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### **Eggplant and Grilled Bell Pepper Salad**

Peanuts, Thai Chili, Thai Basil, Red Onions, Radicchio

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### **Sautéed Shrimp and Kimchi Summer Roll**

Shiso, Bean Sprouts, Cucumber

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### **Tuna Sashimi**

with Japanese Jalapeño-Cucumber Relish

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### **Szechuan Beef Dumplings**

Black Vinegar Soy, Sesame

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### **Japanese Chicken Meat Ball Skewers**

## **ENTREE** 3

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### **Korean Fried Chicken**

Umami Ranch, Gochujang Glaze

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### **Steamed Black Bass**

with Green Onion-Ginger Sauce, Stir Fried Bok Choy

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### **Grilled Prime Kalbi Short Rib**

Roasted Tomatoes, Sautéed Mushrooms

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## **TO SHARE FOR THE TABLE** 1

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## Vegetable Fried Rice

### ASSORTMENT OF 3

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**Merois Yuzu Cake**

**Chocolate Fondant**

**Ginger Creme Brûlée**

### SHARE FOR THE TABLE 4

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**Eggplant and Grilled Bell Pepper Salad**

Peanuts, Thai Chili, Thai Basil, Red Onions, Radicchio

**Tuna Sashimi**

Japanese Jalapeño-Cucumber Relish

**Szechuan Beef Dumplings**

Black Vinegar Soy, Sesame

**Japanese Chicken Meat Ball Skewers**

Chinese Hot Mustard

### MAINS 7

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**Sunset Breakfast\***

**\$32.00**

Two Eggs Any Style, Choice of Meat, Fingerling Potatoes, Multigrain Toast

**Croissant Breakfast Sandwich\***

**\$28.00**

Scrambled Eggs, Jambon de Paris, White Cheddar

**Sunrise Omelet with Market Greens\***

**\$32.00**

Choice of: Roasted Mushrooms, Spinach, Tomato, Ham, Bacon, Sausage, Cheddar Cheese, Goat Cheese, or Comte. Served with Petit Greens or Fingerling Potatoes

**Hass Avocado Toast**

**\$29.00**

Multi Grain Bread, Za'atar, Cherry Tomato, Cucumber

**Applewood Smoked Salmon & Bagel\***

**\$34.00**

Dill Cream Cheese, Capers, Cherry Tomato

**Egg White Quesadilla\***

**\$27.00**

Baby Spinach, Mushrooms, Tomato, Mozzarella

**Blueberry-Buttermilk Pancakes**

**\$26.00**

Vermont Maple Syrup, Crème Fraîche

### JUICES 4

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**Valencia Orange Juice**

**\$11.00**

<b>Ruby Red Grapefruit</b>	<b>\$11.00</b>
<b>Green Juice</b>	<b>\$14.00</b>
<b>Carrot &amp; Beet</b>	<b>\$14.00</b>

## COFFEE & TEA <sup>6</sup>

<b>Vittoria Coffee Roasters Brewed Coffee Pot</b>	<b>\$16.00</b>
<b>Vittoria Specialty Blend French Press Pot</b>	<b>AVAILABLE OPTIONS</b>
	\$12.00
	\$20.00
<b>Espresso</b>	<b>AVAILABLE OPTIONS</b>
	Single: \$8.00
	Double: \$10.00
<b>Cappuccino</b>	<b>\$10.00</b>
<b>Latte</b>	<b>\$10.00</b>
<b>Art of Tea Selection</b>	<b>\$9.00</b>

## FEATURED DRINKS <sup>7</sup>

<b>Earl Grey</b>	
<b>Egyptian Chamomile</b>	
<b>English Breakfast</b>	
<b>Jasmine Reserve</b>	
<b>Orchid Oolong</b>	
<b>Pacific Coast Mint</b>	
<b>French Lemon Ginger</b>	

## RESTORATIVE DRINKS <sup>2</sup>

<b>Mimosa</b>	<b>\$21.00</b>
Fresh Orange Juice, Prosecco	
<b>Bloody Mary</b>	<b>\$22.00</b>
House Bloody Mary Mix, Vodka or Mezcal	

## MARKET SIDES <sup>3</sup>

<b>Sautéed Spinach</b>	<b>\$19.00</b>
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**Fingerling Potatoes** **\$19.00**

**Kung Pao Cauliflower\*\*** **\$24.00**

## ENTRÉES 3

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**Rigatoni Pomodoro** **\$29.00**

Tomato-Basil-Garlic Sauce, Parmesan

**USDA Prime Hamburger\*** **\$32.00**

White Cheddar Cheese, Applewood Bacon, French Fries

**Market Vegetable Fried Rice\*** **\$32.00**

Garlic Chive

## MEATS & SEAFOOD 3

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**Half Jidori Chicken\*** **\$52.00**

Grilled Half Jidori Chicken, Chili Rub, Summer Squash

**Ora King Salmon\*** **\$48.00**

Soy Glaze

**USDA Prime NY Steak\*** **\$89.00**

Spiced Mustard Sauce

## ICE CREAM & SORBET 4

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**Exotic Fruits and Rhum Sorbet**

Sugar Syrup, Amber Rum, Fresh Exotic Banana, Mango and Passion Fruit Purees

**Rosé Champagne and Gaviota Strawberry Sherbet**

Sugar Syrup, Rosé Champagne, Fresh Strawberry Puree

**Espresso Martini Ice Cream**

Espresso, Concentrated Coffee, Coffee Liqueur, Vodka

**Chocolate Decadence Ice Cream**

Dark Chocolate Ice Cream, Chocolate Chip Cookie Dough, Salted Caramel

## OVERNIGHT DINING 6

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**Caesar Salad\*** **\$25.00**

Garlic-Parmesan Dressing, Ciabatta Croutons

**Chili Crunch Hummus\*\*** **\$19.00**

Toasted Pita Bread, Crudite

**Guacamole** **\$26.00**

Mixed Corn Chips

<b>Roasted Pepper &amp; Walnut Dip**</b>	<b>\$19.00</b>
Toasted Pita Bread, Crudite	
<b>Crispy Rice Blue Crab Salad</b>	<b>\$39.00</b>
Cabbage, Peanuts, Thai Chili	
<b>Peri-Peri Chicken Wrap*</b>	<b>\$28.00</b>
Marinated Jidori Chicken, Tangy Slaw, Pickles	

## ROSÉ & WHITE WINE SELECTION 5

<b>Mirabeau, Rosé, Côtes de Provence '19</b>	<b>AVAILABLE OPTIONS</b>
	G: \$18.00
	B: \$75.00
<b>Scarpetta, Pinot Grigio, Delle Venezia, Italy</b>	<b>AVAILABLE OPTIONS</b>
	G: \$17.00
	B: \$70.00
<b>Elena Walch, Pinot Bianco, Alto Adige</b>	<b>AVAILABLE OPTIONS</b>
	G: \$17.00
	B: \$70.00
<b>Tramin, Sauvignon Blanc, Südtirol, Alto Adige DOC</b>	<b>AVAILABLE OPTIONS</b>
	G: \$19.00
	B: \$75.00
<b>Ramey, Chardonnay, Russian River Valley '18</b>	<b>AVAILABLE OPTIONS</b>
	G: \$26.00
	B: \$100.00

## RED WINE SELECTION 3

<b>Broadbent, Red Blend, Duro, Portugal</b>	<b>AVAILABLE OPTIONS</b>
	G: \$15.00
	B: \$65.00
<b>Melville, Pinot Noir, Sta. Rita Hills, CA</b>	<b>AVAILABLE OPTIONS</b>
	G: \$23.00
	B: \$90.00
<b>Chappallet Mountain Cuvee, Cabernet Blend, Napa Valley</b>	<b>AVAILABLE OPTIONS</b>
	G: \$26.00
	B: \$125.00

## BOTTLED BEER 6

<b>Pilsner Urquell</b>	<b>\$10.00</b>
<b>Estrella Damm Lager</b>	<b>\$9.00</b>

<b>Firestone Walker 805 Ale</b>	<b>\$9.00</b>
<b>Sierra Nevada Pale Ale</b>	<b>\$9.00</b>
<b>Fat Tire Amber</b>	<b>\$9.00</b>
<b>Clausthaler, Non-Alcoholic</b>	<b>\$9.00</b>

## **BOTTLED SPIRITS** 3

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<b>Don Julio 1942 Tequila</b>	<b>\$675.00</b>
<b>Casamigos, Blanco Tequila</b>	<b>\$350.00</b>
<b>Belvedere, Vodka</b>	<b>\$425.00</b>