

sunday jazz brunch

39 per person

beginnings
(choice of one)

shigoku oyster quartet on the half shell
cucumber mignonette, lemon

wood fired shrimp
sambal vinaigrette, fried kale leaves

skillet baked sticky bun
almonds, brown butter, honey

braised pork belly
fig jam, pickled sweet pepper

lacinato kale and beet salad
medjool dates, toasted almonds, goat cheese

asian pear salad
butter lettuce, toasted almonds,
lavender vinaigrette

cured gravlax bruchetta
house cured salmon, egg salad

endless mimosas 11

main
(choice of one)

shrimp cake benedict
roasted potatoes, marinated vegetables

grilled barramundi
roasted carrot quinoa, vanilla bean, green beans

new york "block" (8oz.)
chimichurri, roasted potatoes, broccolini

braised beef short ribs
pickled sweet chilis, mashed potatoes

maine half lobster tail
baked strada, marinated vegetables

pulled pork pancakes
bourbon maple syrup, fried egg, butternut squash

spicy linguica hash
gulf shrimp, potatoes, peppers,
guajillo scramble

dungeness crab and shrimp louie
asparagus, 1000 island, hard boiled egg

desserts
(choice of one)

vanilla bean crème brûlée
almond brittle, fresh berries

fanancier cake
sun dried cherries, maple whipped cream,
raspberry sauce

cheesecake stuffed beignets
fresh strawberries, sliced almonds,
caramel sauce, powdered sugar

chocolate cremieux
vanilla crème anglaise, raspberry sauce

kid's menu 12
includes juice & dessert
bacon, scrambled eggs, potatoes, fruit
or
mac n' cheese, small conchiglie pasta

custom tableside bloody mary 9
from our bar cart

a la carte

scott's daily soups
new england or manhattan clam chowder,
lobster bisque
13

chicken & shaved vegetable salad
shaved fennel, cucumber, lemon vinaigrette
22

hokkaido scallops
roasted carrot quinoa, asparagus,
yellow pepper aioli
35

akaushi foie gras burger
heirloom tomato, onion aioli, house fries
26

seared ahi
soy glaze, macadamia nut spinach,
sushi rice, wasabi cream
35

scott's calamari
lemon, garlic, shallots, butter or provencal style
13

our goal is to provide the highest quality ingredients through responsible sourcing
and practices by using local organic farmers and sustainable fisheries.

tax and gratuity not included

general manager robert redaelli – executive chef mike doctulero – chef de cuisine porfirio gomez