

# Brunch

\$48

## Gourmandise Tasting

**Jumbo Lump Crab** Avocado Mousse, Green Mango Salad

**Tuna "Duo"** Tuna Tartare and Sesame Seared Tuna

**Roasted Tomato Soup** Petite Truffle Grilled Cheese

**Caramelized Vidalia Onion Quiche** Market Mushrooms, Spinach

## Second Course

(Please Select Two)

**Duck Confit** Yukon Potato Hash, Poached Egg, Lemon Thyme Hollandaise

**Farmhouse Frittata** Country Sausage, Goat Cheese, Roasted Tomatoes, Arugula Salad

**Heirloom Apple Stuffed French Toast** Salted Caramel Syrup, Toasted Cinnamon Cream

**Miso Glazed Prawns** Garlic Somen Noodles, Miso-Glazed Bok Choy, Shiitake-Soy Broth

**Balsamic Glazed Beef Short Ribs** Winter Parsnip Purée, Tiny French Beans

**Vegetable Ravioli** Brussels Sprouts, Braised Swiss Chard, Sage Brown Butter Sauce

**Frisée Salad** Applewood Smoked Bacon, Blue Cheese, Toasted Hazelnuts, Crisp Shallots

## Dessert Duo

**Chocolate Caramel Cream Mille-Feuille**

**Vanilla Cake Citrus Gratin**

*Executive Sous Chef Amy Thompson*

## **BRUNCH SIGNATURE COCKTAILS 19**

### **MoMosa**

Prosecco, Cointreau, Blood Orange Juice

### **Bella Pesca**

Champagne, Elder Flower Liqueur, Grapefruit Juice, Lychee Juice, Chambord

### **Pumpkin Pie Martini**

Stoli Vanilla Vodka, Kahlua, Bailey's, Cinnamon Simple Syrup, Graham Cracker

### **Blood & Seoul**

Kimchee, Fresh Lemon Juice, Tomato Juice, Chopin Vodka

### **SAKE**

10 Harushika "Tokimeki" Sparkling Sake, Happo Junmai

13 Tsukinokatsura, "Yanagi," Junmai Daiginjo

### **CHAMPAGNE & SPARKLING WINE**

15 Nino Franco, Prosecco, "Rustico," Valdobbiadene, Italy MV

20 Lieb Family Cellars, Blanc de Blancs, North Fork of Long Island 2004

27 Pol Roger, Brut, "Extra Cuvée de Réserve," Épernay, France MV

65 Moët et Chandon, "Dom Pérignon," Épernay, France 1999

25 Montaudon, Rosé, "Grand Brut," Reims, France MV

### **WHITE**

15 Sancerre, Domaine Jean-Paul Bolland, Loire Valley, France 2007

19 Riesling, Weingut Richter, "Estate," Mosel, Germany 2007

11 Torrontes, Sagta, Salta, Argentina 2007

29 Chablis, O.Leflaive, "Vaudésir," Grand Cru, Burgundy, France 2003

16 Chardonnay, Clos du Val, Carneros, California 2006

### **ROSÉ**

10 Wölffer, The Hamptons, Long Island 2007

### **RED**

22 Pinot Noir, Four Graces, Willamette Valley, Oregon 2006

15 Rioja, Baron de Ley, Reserva, Rioja, Spain 2001

19 Chianti Classico Riserva, Melini, "La Selvanella," Tuscany, Italy 2003

11 Malbec, Jaure Winery, "Gran Vecco-Reserve," Mendoza, Argentina 2006

24 Cabernet Sauvignon, Ferrari-Carano, Alexander Valley, California 2005

### **NON-ALCOHOLIC BEVERAGES 8**

**Fentiman's Ginger Beer**, Organically Brewed

**Emperor's Punch**, Lychee Juice, Orange Juice, Blood Orange Juice, Sour Mix

**Half Circle**, Pomegranate, Pineapple Juice, Sprite

*18% gratuity will be added to parties of 6 or more.  
Please kindly refrain from using your cell phone while dining in Asiate.*