OPENAIRE
EASTER BRUNCH MENU

FAMILY STYLE PRIX FIXE
SUNDAY APRIL 4TH 10AM - 4PM
$85 PER PERSON (PLUS TAX & GRATUITY)

SERVED FAMILY STYLE FOR THE TABLE TO SHARE

SPRING PEA TOAST, CRUSHED AVOCADO, PICKLED CHILI, LIME
BAJA SHRIMP COCKTAIL, AVOCADO MOUSSELINE, CRUNCHY TOSTONES
CHILLED OYSTER SHOOTER, PICKLED RADISH MIGNONETTE
COCONUT-CHIA SEED PUDDING, SOUR CHERRIES, PISTACHIO GRANOLA
FRESHLY CUT CALIFORNIA FRUIT, YUZU JUICE, MANGO SALT
WARM BAKED CINNAMON ROLLS, LEMON CREAM CHEESE FROSTING

CHOICE OF ENTREE,
SERVED WITH GREEN SALAD & CRUNCHY BREAKFAST POTATOES FOR THE TABLE

“LINE BREAKFAST” 2 EGGS, BUTTERMILK PANCAKES, POTATOES, BACON OR CHICKEN SAUSAGE
CORNFLAKE CRUSTED FRENCH TOAST, CARAMELIZED BANANA, MINT
HUEVOS RANCHEROS, 2 EGGS, QUESADILLA, BLACK BEANS, MOLCAJETE & TOMATILLO SALSA
VEGAN BREAKFAST BURRITO, VEGAN EGGS, IMPOSSIBLE SAUSAGE, POTATOES, BLACK BEANS, AVOCADO, SALSA
LOBSTER CHILAQUILES, 2 EGGS OVER MEDIUM, MOLCAJETE SALSA, JACK CHEESE, AVOCADO
HIBACHI GRILLED STEAK & 2 EGGS OVER MEDIUM, KIMCHI FRIED RICE
EGGS BENEDICT, POACHED ORGANIC EGGS, HOLLANDAISE SAUCE
WITH CHOICE OF:
GRIDDLED HAM
SMOKED SALMON
DUNGENESS CRAB
MAINE LOBSTER
SAUTEED SPINACH & TOMATO

BOTTOMLESS
MIMOSA — BLOODY MARY — MICHELADA — N/A
INCLUDED WITH THE EASTER PRIX FIXE PACKAGE

CHEF PARTNER JOSIAH CITRIN — EXECUTIVE CHEF RICHARD ARCHULETA

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 5% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES, THIS CHARGE MAY BE REMOVED UPON REQUEST.