

ONE65 MARKET BRUNCH

PRIX FIXE, THREE COURSES \$50

APPETIZERS

ARTICHOKE BURRATA SALAD

HARICOTS VERTS, TOMATO, SPRING GREENS

STEAK TARTARE

HAND-CHOPPED SKIRT STEAK

YOGURT PARFAIT

GRANOLA, SEASONAL FRUITS

FRUIT TARTINE

MASCARPONE, RICOTTA, JAM

JAMBON DE BAYONNE

BRIE & TOMATO TARTINE

CRISPY ONION TART

CREAMY SPRING ONIONS, PORCINI

SOJU-CURED SALMON

BEEF, CURRY CAULIFLOWER RÉMOULADE

ENTRÉES

SKATE WING

SAUCE GRENOBLOISE, KALE, TOMATO CONFIT

SCRAMBLED EGGS

SMOKED SALMON, ROE, DILL

EGGS BENEDICT

CHOICE OF SMOKED SALMON / FLORENTINE WITH SPRING GREENS

PEA CAMPANELLE

FAVA BEANS, MASCARPONE, PEA BLOSSOM

SKIRT STEAK & EGGS

OVER EASY, POMMES FRITES

CHICKEN SOURDOUGH PANINI

ROMESCO SAUCE, ARUGULA, AVOCADO

DESSERTS

NOUGATINE

LAVENDER HONEY ICE CREAM, CONFIT DRIED AND FRESH FRUITS, KIRSCH
CHANTILLY

FRAISE-MELBA

FRESH STRAWBERRY SORBET, COMPOTE, VANILLA CREAM

ÎLE FLOTTANTE

CARAMELIZED PRALINE, ORANGE CREAM

WARM BREAD PUDDING

VANILLA CREME ANGLAISE

OPTIONAL ITEMS

VIENNOISERIES (CROISSANT, ALMOND CROISSANT, PAIN AU CHOCOLAT, KOUIGN
AMANN, JAM & BUTTER)

ONE \$6

THREE \$15

BREAD & BUTTER \$6

CAVIAR SERVICE (50GM, TRADITIONAL GARNISHES) \$215

HALF DOZEN OYSTERS, MIGNONETTE (MARKET PRICE)

CHEESE BOARD (ARTISANAL SELECTION OF 5) \$28

WINES BY THE GLASS

BUBBLES

CIDER \$12

DOMAINE d'Apreval , Pays d'Auge 2016

ROSE \$15

Gratien & Meyer , Cremant de Loire NON-VINTAGE

SPARKLING \$18

Schramsberg, blanc de blancs, north coast 2016

CHAMPAGNE \$25

Guillemot, cuvee One65, Blanc de Noirs , NON-VINTAGE

CHAMPAGNE \$45

Bollinger, grande Annee 2007

MOSCATO ICE WINE \$15

Cascina Baricchi, piedmont nv (3oz)

WHITE & ROSE

MUSCADET \$11

Pierre Henri-Gadais, sevre et maine 2016

PICPOUL \$13

Gramercy Cellars, Walla Walla Valley 2018

SAUVIGNON BLANC \$14

Picayune, Sonoma & Napa County 2017

GRENACHE BLANC \$12

Font du Vent, Côtes du Rhône 2017

CHARDONNAY \$17

Christophe & Fils, O' by Claude le Tohic, Chablis 2017

CHARDONNAY \$17

Eden Rift, Cienega Valley 2016

ROSE OF SYRAH \$13

(from magnum) jEAN-LUC COLOMBO, PROVENCE 2017

RED

GAMAY \$12

domaine les gryphees, cuvee le paquet, Beaujolais 2017

PINOT NOIR \$17

Wind Racer, Anderson Valley 2012

CABERNET FRANC \$16

Bernard Baudry, Chinon 2017

GRENACHE \$16

casino mine ranch, amador county 2017

SYRAH \$16

Pax, north coast 2017

MERLOT \$18

Château Tournefeuille, Lalande-de-Pomerol 2016

CABERNET SAUVIGNON \$20

Silver Ghost, Napa Valley 2016

DESSERT

SPARKLING MOSCATO ICE WINE \$15

Cascina Baricchi, Piedmont nv (3 oz)

SAUTERNES \$11

Château Laribotte, Bordeaux 2015

BANYULS \$12

Chapoutier, Roussillon 2016

ONE65 CRE-MOSA (GRATIEN & MEYER CRÉMANT ROSÉ, POMEGRANATE JUICE) \$12