



BRUNCH

PANCAKES \$19

Halva foam, seasonal fruit

CARPACCIO \$35

Kampachi crudo, Avocado, Watermelon Radish Salad, EVOO

BURRATA \$25

Potato latke, cherry tomatoes, aged balsamic

ANCIENT GRAINS \$25

Couscous, quinoa, shishito dressing, pickles, cabbage barbecue

OYSTERS \$25

Half dozen seasonal oysters, house clamato, onion ash oil, cucumber

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WILD MUSHROOM OMELET \$25

Wild porcini & black trumpet mushroom, crispy plantain brioche

MIDDLE EAST BENEDICT \$23

Poached eggs, sumac hollandaise, tomato-lamb merguez ragú, house sourdough, gruyère, fine herbs

SPICY AVOCADO TOAST \$28

Fresh avocado, chile poached octopus, smoked jalapeño dressing, harissa mayonnaise, house focaccia

HUEVOS ESTRELLADOS \$23

Sunny-side up eggs, roasted potatoes, bell pepper, bacon, summer truffle

CHICKEN & WAFFLES \$26

Corn waffles, feta nata, double fried chicken thigh

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MOULES ET FRITES \$26

Bang Island Maine mussels, white vermouth, frites, house sourdough

WAGYU BURGER \$25

Gruyère cheese, crazy mayo, onion compote, pickles, potato sesame bun, fries

TIGER PRAWNS "A LA DIABLO" \$29

Lemon-butter sauce, Imperfecto Cholula, house sourdough

MILANESE SANDWICH \$28

Pork tenderloin, cheddar, heirloom tomato, oum-labneh, house ciabatta

ADD ONS

Caviar (.25 oz) \$35

Burrata \$9

Truffle Fries \$16

Perigord Truffle (1 gram) \$15

CAVIAR SERVICE

ROYAL OSETRA CAVIAR (.5/1 oz) \$75/\$140

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DESSERT

LEMON BLUEBERRY SOUFRA \$15

Baked phyllo dough, lemon custard, fresh blueberries, vanilla thyme ice cream

BLACK FOREST TART \$14

Chocolate tart, cherries, whipped cream

TARTE TROPÉZIENNE \$15

Brioche, vanilla cardamon cream, raspberries

HELADO Y SORBETE

(1) \$5

(3) \$12

Helado:

Vanilla-thyme

Chocolate

Pistachio

Sorbete:

Sicilian Lemon

Raspberry-Mint

Green Apple-Vanilla

Apricot-Cayenne

Prickly pear-Grappa

A 5% service fee is included in your check. This charge is not a gratuity.

We will seek perfection. But we will never achieve it. We don't want to. We will be Imperfecto