



# CORBEAUX

WINE & TEA HOUSE

## BRUNCH

| BAKERY  |      | PANTRY  |      |
|---|------|---|------|
| brioche loaf  | \$9  | soup du jour  | \$14 |
| lavender honey butter, lavender rosemary salt   |      | soup of the day with a side of baguette   |      |
| french custard pancake  | \$13 | spiced grape  | \$9  |
| "french clafoutis" breakfast custard pancake, seasonal fruit, mint mascarpone                           |      | herb goat cheese, spiced green grapes, french olives (gf*) baguette               |      |
| GARDEN  |      | RAW   |      |
| spring salad  | \$16 | scallops a la Corbeaux  | \$7  |
| edamame, pickled radish, carrot curls, mustard greens, edible flowers, grated white chocolate (v*) (gf) |      | 2 torched scallops, calamansi beurre blanc sauce (gf)                             |      |
| sorta caesar salad  | \$15 | oysters on the half shell   | \$22 |
| romaine lettuce, carrot, hamachi caesar dressing +\$8 add hamachi yellowtail (gf)                       |      | 6 fresh oyster of the day, lemon, champagne mignonette (gf)                       |      |
|   |      | kinilaw   | \$18 |
|   |      | hamachi yellowtail sashimi, calamansi, pickled serrano relish, cherry tomato (gf) |      |

## CAVIAR

smoked trout roe \$35

siberian sturgeon \$85

russian ossetra \$105

all caviar is served with blinis, potato chips, crème fraiche, green onions, chives

## MEAT & CHEESE

|   |      |  |      |
|---|------|--|------|
| charcuterie board   | \$42 | tin fish board   | \$29 |
| chef selection of 3 premium imported cheeses and meats, assorted fruit, french baguette (gf*) |      | fish wife's smoked rainbow trout served with baguette, assorted pickled and fresh vegetables, cremé fraiche, chili oil |      |
| vegetable quiche  | \$15 | short rib + eggs   | \$24 |
| goat cheese, seasonal vegetables, creme fraiche, micro green salad, champagne vinaigrette     |      | braised short rib, sunny side egg, furikake potatoes, au poivre sauce (gf)   |      |
| longanisa skillet   | \$20 | wild mushroom sandwich   | \$16 |
| longanisa sausage, sunny side egg, furikake potatoes, pickles, hollandaise foam (gf)          |      | oyster mushrooms, triple cream brie, red bell pepper, romanesco sauce, corn nut dust, basil (v*)                       |      |

menu presented by Executive Chef Chris Gimeno

(gf\*) (v\*) can be made gluten free/vegan - checks can only be split up to 2 ways for parties 6 or more - auto gratuity of 20% for parties 6 or more



# EXPERIENCES

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## CAVIAR TASTING

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Chef selection of premium domestic & imported caviar. \$85

russian osetra

siberian sturgeon

smoked trout roe

suggested pairing maison étoile brut

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## AFTERNOON TEA

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three tiered pastry and tea sandwich tower \$59  
honey tea cake, chocolate earl grey cream puff, rose  
shortbread cookie, rosemary lavender salted scone,  
spinach quiche, assorted seasonal fruit

strawberry + cream tea sandwich

chicken salad tea sandwich

egg salad tea sandwich

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your choice of a large pot of tea

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## DESSERT

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**pandora's chocolate box** \$18  
almond & fig, moroccan mint, pear and cassis, chipotle  
sour, white jasmine tea, smokin' sweet tea caramel

**cake & cream** \$15  
seared butter cake, kettle corn ice cream, white pear tea  
gelee, malted milk, apple crisp

**olive & cocoa** \$18  
rich chocolate mousse, chocolate shortbread, blood  
orange, olive oil sponge cake, yuzu caviar

## DESSERT WINE

**haven house, not starboard 2017** \$18/gls  
old vine port - cucamonga, ca

**haven house, solera aged 2010** \$21/gls  
73 year old solera aged sherry - cucamonga, ca

