



CORBEAUX

WINE & TEA HOUSE

BRUNCH

BAKERY	PANTRY
brioche loaf \$9 lavender honey butter, lavender rosemary salt	soup du jour \$14 soup of the day with a side of baguette
french custard pancake \$13 "french clafoutis" breakfast custard pancake, seasonal fruit, mint mascarpone	spiced grape \$9 herb goat cheese, spiced green grapes, french olives (gf*) baguette
GARDEN	RAW
spring salad \$14 edamame, pickled radish, carrot curls, frisée, edible flowers, grated white chocolate (v*) (gf)	scallops a la Corbeaux \$7 2 torched scallops, calamansi beurre blanc sauce (gf)
sorta caesar salad \$15 romaine lettuce, carrot, hamachi caesar dressing +\$8 add hamachi yellowtail (gf)	oysters on the half shell \$22 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 osetra \$105
 all caviar is served with blinis, potato chips, crème fraiche, green onions, chives

MEAT & CHEESE

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

CAVIAR TASTING

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

russian osetra

siberian sturgeon

smoked trout roe

suggested pairing maison étoile brut

AFTERNOON TEA

three tiered pastry and tea sandwich tower \$69
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

&

your choice of a large pot of tea

DESSERT

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, miso popcorn 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

