



CORBEAUX

WINE & TEA HOUSE

BRUNCH

BAKERY		PANTRY	
brioche loaf	\$9	pâté plate	\$16
lavender honey butter, lavender rosemary salt		chicken pâté, raspberry szechwan rose jam, cashews, pickles, (gf*) baguette	
french custard pancake	\$14	spiced grape	\$12
“french clafoutis” breakfast custard pancake, seasonal fruit, mint mascarpone		herb goat cheese, spiced green grapes, french olives (gf*) baguette	
GARDEN		RAW	
spring salad	\$14	scallops a la Corbeaux	\$8
edamame, pickled radish, carrot curls, frisée, 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 fraîche, 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 seasonal tin fish served with baguette, assorted pickled and fresh vegetables, crème fraîche, chili oil	
vegetable quiche	\$15	short rib + eggs	\$24
goat cheese, seasonal vegetables, creme fraîche, micro green salad, ponzu 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, 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

raspberry & rose, salted pistachio, cha cha chai, black
sesame, earl gray 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

