CORBEAUX

WINE & TEA HOUSE

BRUNCH

BAKERY

brioche loaf $9
lavender honey butter, lavender rosemary salt

bread + chocolate butter $7
house made chocolate butter, baguette

french custard pancake $14
"french clafoutis" breakfast custard pancake, seasonal fruit, mint mascarpone

PANTRY

pâté plate $16
chicken pâte, raspberry szechwan rose jam, cashews, pickles, (gf*) baguette

spiced grape $12
herb goat cheese, spiced green grapes, french olives (gf*) baguette

GARDEN

cucumber + apple salad $16
cucumber salad, green apple, miso, maple lime vinaigrette, peanuts, shiso, sesame snow (v) (gf)

sorta caesar salad $15
romaine lettuce, carrot, hamachi caesar dressing
+$8 add hamachi yellowtail (gf)

RAW

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 | polish osetra $105

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

MEAT & CHEESE

charcuterie board $42
chef selection of 3 premium imported cheeses and meats, assorted fruit, french baguette (gf*)

vegetable quiche $15
goat cheese, seasonal vegetables, creme fraiche, micro green salad, ponzu vinaigrette

longanisa skillet $20
longanisa sausage, sunny side egg, furikake, potatoes, pickles, hollandaise foam (gf)

salmon tin fish board $29
fish wife's seasonal tin fish served with baguette, assorted pickled and fresh vegetables, cremé fraiche, chili oil

short rib + eggs $24
braised short rib, sunny side egg, furikake, potatoes, au poivre sauce (gf)

duck sandwich $16
roasted duck, melted brie, cranberry jam, micro mustard frill

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

polish osetra

siberian sturgeon

smoked trout roe

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

AFTERNOON TEA

$69

three tiered pastry and tea sandwich tower
honey tea cake, apple and chai caramel cream puff, pumpkin tea shortbread cookie, rosemary lavender salted scone, mushroom quiche, assorted seasonal fruit

baked cinnamon apple + brie tea sandwich

curry chicken salad sandwich

egg salad tea sandwich

&

your choice of a large pot of tea

this experience is available through reservation only

DESSERT

pandora's chocolate box $18
rotating handmade chocolate selection, earl grey macaron, spiced chai tea caramel

cake & cream $15
seared butter cake, miso popcorn ice cream, strawberry gelee, black sesame crumble, caramel tuille

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

affogato $12
vanilla ice cream poured over with espresso

menu presented by Executive Chef Chris Gimeno & Owner & Winemaker Regan Schneider