



## DINNER

### SHARE PLATES

Scroll Loaf rosemary, pecorino, brûlée foie gras butter	12
Kurobuta Pork Belly black garlic balsamic glazed peppercorn lime aioli	16
Smoked Salmon and Ikura Flatbread dill mascarpone, cured yolk, chives, pickled shallots	21
Truffle Potatoes smash fried, garlic truffle butter, parmesan herbs, green peppercorn aioli	10
Crispy Brussels Sprouts marcona almonds, calabrian chili crunch parmesan	11

### CHILL BAR CART

OYSTER | CAVIAR | SHELLFISH

1 dz Oysters	36	Shellfish	30
1/2 dz Oysters	20	wild pink scallops, prawns, marinated mussels, clams	
Chilled Shellfish Mix	30	Northern Divine Caviar	12g 75 30g 175
		Ikura	30g 10

#### Tableside Sauces

preserved lemon mignonette, torched motoyaki sauce, calabrian chili crunch  
flame broiled nduja sausage remoulade, lemons wedges, fresh horseradish

### SMALL PLATES

Butter Poached Gem Lettuce Salad 16 parmesan, anchovies, green goddess egg yolk bottarga, brown butter crumb		Grilled Wagyu Flank Steak 29 tomato, avocado, grapes, shishito peppers micro herbs, rustic bread, chimichurri	
Dungeness Crab Croquettes 24 & Iberico Ham baby green artichoke hearts, marinated sicilian olives, nduja sausage remoulade		Halibut Uni King Crab Risotto 43 ikura, burrata cheese, uni cream, lemon zest	
Burrata Summer Orchard Salad 23 stone fruits, berries, heirloom tomatoes avocado, baby cucumber, walnuts, summer harvest greens, balsamic gelee verjus vinaigrette		Nduja Tagliatelle 28 cortez island basil pesto, smoked bacon heirloom tomato, fennel, grana padano calabrian chili crunch	
Truffle Wild Mushroom Gnocchi 28 foraged mushroom, red wine candied cippolini onions, truffle butter sauce egg yolk bottarga, parmesan		Saffron Cream Mussels 28 clams, wild pink scallops, forno bread	

### LARGE PLATES

Truffle Lavender Duck 58 foie gras, flambe apricots, confit duck croquettes, candied hazelnut crumb, summer figs, duck glaze	
52oz Bone-in Ribeye Steak 150 gorgonzola horseradish butter, chimichurri, red wine jus	
Forno Roasted Red Seabream & Lobster 175 mussels, pink scallops, clams, prawns, fennel, charred tomatoes, lemon, saffron cream	
Kurobuta Rosemary Porchetta 60 orange zest, fennel pollen, aromatic spiced, charred radicchio, red wine braised cipollini balsamic forno figs, salsa verde	

- 125 PP -

### BRUNO TASTING BOARD EXPERIENCE

A taste through the Bruno menu: Oyster Shellfish Cart | Appetizer Plates | Entrée Platter | Desserts

#### INCLUDES

ORCHARD SALAD PORK BELLY SAFFRON SHELLFISH  
TOMAHAWK DUCK BREAST BRUSSELS SPROUT POTATOES