

CLUB CHANDON

SUNDAY LOUNGE SPECIALS

“CHIPS & DIP” \$ 118

Regiis Ova caviar, cured egg yolk, cultured cream, chives, house-made potato chips

LOCAL HALIBUT CRUDO \$ 32

Pickled nectarine, avocado, red onion, coriander, espelette, lemon oil

CHANDON SLIDERS \$ 29

Aged white cheddar, green peppercorn bordelaise, garlic aioli, wild arugula

A LA CARTE

COLD SMOKED SALMON TARTINE \$ 31

herb cream cheese, Meyer lemon, pickled red onion, toasted sourdough

BABY GEM CAESAR \$ 28

Parmigiano Reggiano, garlic breadcrumbs, black garlic dressing, smoked trout roe

Add CHICKEN

\$ 7

CALIFORNIA BURRATA

Summer stone-fruit, upland cress, pistachio pesto

\$ 29

SOFT SCRAMBLED EGGS

crème fraiche, chive oil, caviar, grilled baguette

\$ 33

**DUNGENESS CRAB & AVOCADO EGGS
BENEDICT**

\$ 36

Yuzu & brown butter hollandaise, 'Old Bay' seasoning, brioche

CHEESE & CHARCUTERIE

Local assortment with accoutrements

\$ 48

HONEY & BUTTERMILK PANNA COTTA

Macerated strawberries, pistachio streusel

\$ 15

SUMMER STONE FRUIT

CHANDON honey and olive oil, vanilla Chantilly

\$ 14