

VALENTINE'S DAY BRUNCH

AT

ARCHETYPE

*"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL,
IF ONE HAS NOT DINED WELL." — VIRGINIA WOOLF*



Please join us for a decadent brunch 2/11, featuring the finest ingredients with a touch of luxury. Prix Fixe \$45 per person with wine pairings available.

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Brunch prix fixe \$45.00 per person.

STARTER:

EGG SALAD

gluten free toast, fermented beet slaw, smoked trout roe

2014 Schramsberg, Blanc de Blanc Brut, North Coast

or

ENGLISH PEA FALAFEL

winter squash hummus, harissa, pickled ramp, olives, greek yogurt

2016 Flora Springs, Sauvignon Blanc, Napa Valley

or

GREEN GARLIC SOUP

preserved lemon, parsley puree, crispy shallots, shitake mushroom 'bacon'

2016 Storybook Mountain, Viognier, Napa Valley

MAIN COURSE:

DUNGENESS CRAB AND AVOCADO BENEDICT

english muffin, Bernaise, grapefruit-arugula salad

2014 Franciscan Chardonnay, Cuvée Sauvage, Carneros

or

AVOCADO TOAST

sunny side egg, paddlefish roe, gremolata, radishes

2015 Tyler Chardonnay, Santa Barbara County

or

GRAIN, NUT & SEED PORRIDGE

shitake & porcini mushrooms, red wine poached egg, pickled garlic scapes

2012 Chateau Carignan, Merlot Blend, Bordeaux

DESSERT:

CHOCOLATE MARQUISE

Calabrian chile caramel, marshmallow

Blandy's Malmsey, Madeira Portugal

or

MAPLE SUGAR DONUT HOLES

butter pecan sauce

Warre's Otima 10 Year Tawny Port, Portugal

or

TANGERINE SORBET

Aquafaba meringue

NV Schramsberg, Mirabelle Rosé Brut, North Coast