

# THE AMERICANO

## MOTHER'S DAY BRUNCH

MAY 12th, 2024

\$75 per person, plus tax, & service fee

### COCKTAILS

† May contain nuts

#### MOTHER KNOWS BEST

Hendrick's Flora, Elderflower,  
Strawberry, Lime,  
Prosecco Float - 20

#### DONATELLA

Ketel One Peach & Orange Blossom,  
Pear, Lillet, Strawberry  
Basil Vanilla Syrup,  
Aperitivo Citrus Foam - 20

#### COCOA CHANEL

Redemption Rye, Plum,  
Chicory Liqueur,  
Turkish Tobacco Bitters - 20

#### DRUNKEN WIFEY

El Tequileño Tequila, Limoncello,  
Elderflower, Mesquite Honey,  
Italian Herbs - 20

#### NITRO ESPRESSO MARTINI

Ketel One, Mr. Black,  
Averna, Orange Bitters - 20

#### VERSACE ON THE FLOOR

Serrano & Fresno Vodka,  
Coconut White Balsamic,  
Mesquite Honey,  
Basil-Olive Oil Foam - 20\*†

### MIMOSA SERVICE

accompanied by fresh squeezed juices

PIPER HEIDSIECK  
125

VEUVE CLIQUOT  
CHAMPAGNE  
177

CASTELLO BONOMI  
FRANCIACORTA  
100

### BLOODY MARY CART

A Ketel One Vodka Bloody Mary  
crafted with House-made Bloody Mix  
Unlimited Assortments Presented Table Side  
29

### RAW BAR

#### COCKTAIL DI MARE

Oysters, Cocktail Shrimp,  
Chilled King Crab  
140\*

#### ROYAL OSSETRA CAVIAR

1oz, Blini,  
Traditional Accompaniments  
200

#### OYSTERS

Daily Selection On  
The Half Shell  
MP

#### 1/2 LB KING CRAB LEGS

Wood Fired, Garlic Butter,  
Calabrian Oil, Parsley  
90



### FOR THE TABLE

Family Style

#### BAKERY BASKET

Fresh Baked Pastries

#### TRUFFLE HONEY BACON

Truffle Mesquite Honey

#### WOOD-FIRED FILET

Salsa Verde

#### CRISPY POTATOES

Fingerling Potatoes, Truffle,  
Parmesan



### BRUNCH

Choice of 1 Per Person

#### WAGYU BEEF CHEEK

Potato Hash, Roasted Vegetables  
Pumpkin Seed Togarashi, Parmesan

#### EGGS BENEDICT

Lobster Hollandaise, Lobster Tail,  
English Muffin served with a side  
Arugula Salad

#### RIBEYE

10oz, Eggs Any Style,  
Italian Fries

20 supplement

#### THE AMERICANO BURGER

Truffle Aioli, Carmelized Onion,  
Tomato, Lettuce, Fontina Cheese,  
Sunny Side Up Egg, Brioche Bun

#### AVOCADO TOAST

King Crab, Candied Fresno,  
Country bread, Poached Eggs

#### RICOTTA PANCAKES

Triple Stack Pancakes,  
Mixed Berry & Fresno Compote,  
Whipped Mascarpone Butter

Please be advised, we can only accommodate up to four payments per party. Parties will be subject to an automatic 20% service charge.

\*These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.