

DINE AROUND BRUNCH MENU

FIRST COURSE

SPICED SMOOTHIE
blueberry and pineapple

SECOND COURSE

CRAB BENNY
yuzu hollandaise, peppery greens, potato wedges

2021 blue grouse rose frizzante
13 / 22 / 65

THIRD COURSE

CHOCOLATE CHIA PUDDING
with house made granola

FATHOM

THREE-COURSE MEAL FOR \$35 PER PERSON | OPTIONAL BEVERAGE PAIRINGS