

AMAYA MOTHER'S DAY BRUNCH

MAY 11 | 2025

\$195 PER ADULT

FOR THE TABLE

CORN FONDUE

wild ramp | parmesan | savory beignet

FIRST

EARLY SUMMER SALAD

charred apricot | torn crouton | hazelnut | gem lettuce

SMOKED SALMON CARPACCIO

snap pea | avocado | quail egg | pinenut vinaigrette

TOMATO GAZPACHO

girl n' dug tomato | cucumber | mint yogurt

SECOND

LEMON PANCAKE

chino farm strawberry | whipped mascarpone butter | brown butter maple syrup

PORK RAGU

green garlic polenta | chanterelle mushroom | fava bean

PRAWN TOAST

chili butter | spring onion | rouille

THIRD

STEAK N' EGGS

farm egg vol au vent | wagyu ribeye | asparagus | sauce bearnaise

LOUP DE MER

bloomsdale spinach | summer squash | tomato vierge sauce

ANCIENT GRAIN

currants | pinenut | sorrel

DESSERT

PISTACHIO CHERRY

market cherries | matcha crunch

STRAWBERRY RHUBARB GALETTE

white sesame frangipane | sweet herb sorbet

FLOURLESS CHOCOLATE CAKE

milk chocolate cremeux | banana | whipped passion fruit

A 20% SERVICE GRATUITY WILL BE ADDED TO ALL PARTIES.

CONSUMING RAW OR UNDERCOOKED MEATS | POULTRY | SEAFOOD | SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WARNING: CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS AND MERCURY IN FISH | WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT.