



EASTER BRUNCH

RAW BAR

- Oysters on the Half Shell* • 24 per ½ dozen
- Chilled King Crab Legs • MKT
- Shrimp Cocktail • 26

CAVIAR

- w/ traditional accoutrements*
- Turner's Reserve* • 160
- Kaviari Paris Baeri* • 140
- Kaviari Paris Kristal* • 160
- Kaviari Paris Oscière Prestige* • 190

STARTERS

- Charred Caesar Salad *w/ Spanish White Boquerones, Parmesan Frico & Caesar Dressing* • 20
- Turner's Wedge *w/ Fourme d'Ambert Blue Cheese, Heirloom Tomatoes, Braised Bacon & Blue Cheese Dressing* • 28
- Lobster Butter Lettuce Salad *w/ Cucumber, Tomatoes, Lobster, Fried Gnocchi & Truffle Aioli* • 68
- Burrata *w/ Prosciutto Cotto, Winter Pear, Verjus, Fresh Basil & Balsamic Reduction* • 26
- Crab Cakes *w/ Spicy Citrus Aioli, Corn Salsa, Champagne Vinaigrette & Orange Segments* • 42
- Cocoa Crusted Foie Gras Torchon *w/ Sherry Gastrique & Compressed Asian Pear* • 34
- Salmon Carpaccio *w/ Yuzu Crème Fraîche, Hard Boiled Egg, Capers, Black Garlic Aioli & Microgreens* • 34 | **Add Kaviari Paris Baeri • 30**

BRUNCH

- Lobster Benedict *w/ Hollandaise Sauce, Chives & Heirloom Tomatoes* • 58
- Turner's Steak & Eggs *w/ Wagyu Skirt Steak, Hashbrown Potato Fries, Sunny Side Up Eggs & Chimichurri Sauce* • 65
- Fried Quail *w/ Biscuits & Gravy, Over-Easy Egg* • 25
- Croque Turner's Sandwich *w/ Prosciutto Cotto Ham, Raclette Cheese, Sunny Side Up Egg & Béchamel Sauce* • 35
- Duck Confit Sandwich *w/ Tomato Compote, Watercress Salad, Poached Eggs* • 32
- Chilean Sea Bass *w/ Cannellini Bean Mouse, Potatoes Au Gratin & Santa Barbara Calamari Sauce* • 70
- Braised Lamb Shank *w/ Saffron Risotto Cake, Lamb Au Jus, Fresh Fava Beans* • 65

SIDES

- Fried Brussels *w/ Mojo Rojo, Blue Cheese* • 16
- Grilled Asparagus *w/ Lemon Oil* • 14
- Pommes Anna *w/ Smoked Cheddar Dressing* • 18
- Truffle Fries *w/ Truffle Oil, Parmesan Cheese & Parsley* • 18

SWEETS

- Turner's Chocolate Cake • 18
- Cheesecake *w/ Blueberry Compote* • 18
- Coconut Cake • 18