

Wine by the Glass

Sparkling

Blanc de Blancs Grandial, France nv	16
Brut Rosé Côté Mas, Cremant de Limoux, France nv	18
Champagne Veuve Clicquot nv	30

White

Vermentino Château Minuty, 'Côtes de Provence Prestige Blanc' 2023	16
Sauvignon Blanc Sunday Mountain, Marlborough, New Zealand 2023	17
Chardonnay Au Bon Climat, Santa Barbara, California 2023	18
Sancerre Château de Sancerre, Loire Valley, France 2024	23
Chardonnay Bourgogne Blanc, Famille Vincent, 'JJ' France 2022	25

Red

Beaujolais Domaine Gaget 'Côte du Py', Morgon 2022	16
Côtes du Rhône E. Guigal, Southern Rhône Valley, France 2022	18
Bourgogne Rouge Louis Latour, Côteaux Bourguignons 'Les Pierres Dorées,' Burgundy, France 2022	19
Cabernet Blend Leviathan, Napa Valley, California 2022	26
Margaux Château d'Issan, 'Blason d'Issan,' France 2018	28

Rosé

Grenache, Cinsault, Syrah, Rolle Château de Berne, 'Ultimate' Provence, France 2024	17
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Half Bottles

Krug Grand Cuvée Champagne, France, nv	175
Sauvignon Blanc Alphonse Mellot, 'La Moussiere' Sancerre, France 2023	55
Chablis 1^{er} Cru Simonnet-Febvre 2023	75
Chablis Domaine Laroche 'Saint Martin' Burgundy, France 2023	58
Fumé Blanc Grgich Hills, Napa Valley, California 2023	46
Pinot Noir Louis Latour, Burgundy, France 2022	50
Cabernet Sauvignon Château Montelena Estate, Napa Valley, California 2019	220
Cabernet Sauvignon Shafer 'One Point Five', Napa Valley, California 2021	130

Ask About Our Daily Wine Feature

Cocktails

La Belle et la Bête Tito's Vodka, 1800 Silver Tequila, Mango, Passionfruit, Lime, Roobios Tea, Red Bull Yellow Edition, Q Mixer Tropical Ginger Beer	20
April in Paris Hendrick's Gin, Manzanilla Sherry, Raspberry, Rose Nectar, Lemon	20
Lemmy Caution Old Forester Rye, Tobacco Nectar, Xocolatl Mole, Orange Bitters	21
Amalfi Breeze Ketel One Vodka, Bacardi Rum, Aperol, Strawberry, Lime	18
Saint-Tropez Hennessy VS, Lime, Melon, Mint, Q Mixers Ginger Beer	20
From Monte Carlo, with Love Mount Gay Rum, Green Chartreuse, Maraschino, Lime, Pineapple	22
Masculin Féminin 1792 Bourbon, Genepy Alpes, Sweet Vermouth	21
New Bisou Bisou Lemongrass-Ginger Infused Ketel One Vodka, Green Apple, Q Mixers Elderflower Tonic	21
Barcelonette Dos Hombres Mezcal, Blanco Tequila, Aloe Vera, Cucumber, Winter Melon, Agave, Lime	22
C'est La Vie Belvedere Vodka, Elderflower, Strawberry, Lemon, Red Bull Peach Edition	21
San Simón Cazadores Blanco Tequila, Pomegranate, Hibiscus, Habanero Shrub, Lime	21

Luxury Selections

Sgroppino <i>served table side</i> Sorento Lemon Sorbet, Absolut Vodka, Blanc De Blancs	21
An Affair to Remember Belvedere Lake Bartzek Single Estate Rye Vodka Olive Brine, Finished With A Parmigiano Reggiano Tuile Crowned With A Touch of Creme Fraiche And White Sturgeon Caviar	28
Riviera Nights Código 1530 Reposado Tequila, Amaretto, Aperol, Lime	26

Zero Proof

Nozeco Spritz Citrus Blend, Non-Alcoholic Bubbles	16
Passion Spritz Almave Ámbar, Passionfruit, Mango, Red Bull Yellow Edition	16
January in Paris Seedlip Grove, Raspberry, Rose Nectar, Lemon	16

Sunday April 5th, 2026 Easter Sunday Service

We are thrilled you chose to celebrate with us!

Feast your eyes on the showstopping
Crudites "Grand Aioli" Chef's Table to
complement your brunch experience.

While we are carefully preparing your choice
of entrée, indulge in our sweet and savory
selection of home baked viennoiseries.

Music by Jazz Great Allan Bezama.

Starters

choice of

Half Dozen Oysters Mignonette & Fresh Lemon

Hamachi Crudo* Rhubarb, Preserved Lemon, Black Olive Oil

Avocado Tartine Toasted Seeds & Sprouts

Slow Roasted Beets Blood Orange, Avocado, Mint, Barolo Vinegar

Wagyu Steak Tartare* Horseradish, Olive Tapenade, Gaufrette Chips

Smoked Salmon Rillettes Brioche Toast, Crème Fraiche

Lioni Burrata Roasted Peppers, Lemon Thyme, Chickpea Beignets

Brunch Bubbles

Served with Fresh Grapefruit, Orange, and Peach

Nozeco Non Alcoholic Spritz \$65

Veuve Ambal Blanc de Blanc \$85

Mains

choice of

Eggs Tout de Maison 3 Eggs Any Style, Potatoes, Salad

Shakshuka Baked Eggs, Tomato, Peas, Fresno Chili

Potato Chip Omelette "The Only" White Sturgeon Caviar, Crème Fraîche

Contadino 2 Poached Eggs, Market Vegetables

Pané Diable Breaded Chicken Breast, Mustard, Endive, Migliorelli Pear

Spaghetti ZaZa Crème Fraîche, Neuske's Bacon, Sunny Side Up Egg

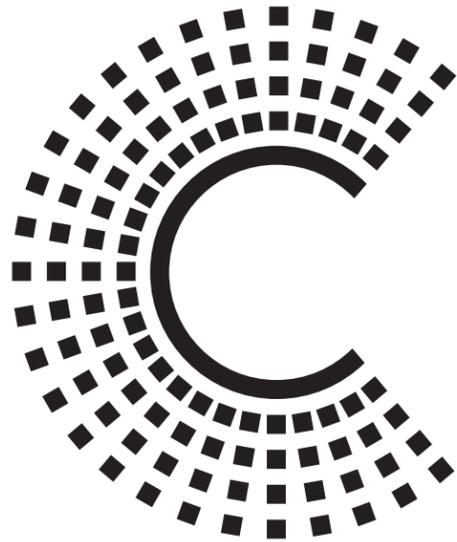
8oz Prime Cheeseburger American Cheese, Spicy Tomato Jam, Fries

Buvette Steak 'Au Poivre' Crispy Potatoes, Sunny Side Up Egg, Salsa Verde

Faroe Island Salmon Pancetta, Savoy Cabbage, Tarbais Beans, Vin Jaune

Lamb Chops Merguez, Broccoli Rabe, Fig & Nicoise Olive Tapenade

Cathedral



Cathédrale

NEW YORK CITY