

Five Crowns

FATHER'S DAY BRUNCH

Starters (choose 1)

Caesar Salad

roasted cherry tomatoes, fennel pollen, herb croutons, Parmigiano

Pride of the Crowns

greens, bacon, toasted walnuts, gruyere, herbs de Provence dressing

Jumbo Shrimp Cocktail

cocktail sauce, lemon (\$6 supplement)

Cauliflower Soup

crusted walnuts, parsley oil

Lobster Bisque

crème fraîche

Mains

Fried Jidori Chicken Sandwich

kale slaw, yuzu aioli, pickled cucumber, 32

Steak & Eggs

New York strip, egg, herbed butter, breakfast potatoes, 40

Chilled Salmon Salad

cucumber, shaved fennel, beets, Greek yogurt vinaigrette, 33

Market Fish

grilled broccolini, fingerling potatoes, espelette butter, 40

Glazed Pork Belly

summer succotash, 36

Kale & Mushroom Lasagna

ricotta, basil, leek soubise, 28

Prime Ribs of Beef

prepared in our traditional manner, served with au jus, Yorkshire pudding, organic whipped cream horseradish and your choice of two: Lawry's creamed corn, spinach, or mashed potatoes

Five Crowns Cut, 56

Henry VIII, 67

Sides

Creamed Spinach, 10
Creamed Corn, 10
Mashed Potatoes, 10
Green Beans, 10
StillCheddar Mac'n Cheese, 10
Truffle Fries, 10

Desserts

Short Cake
farmers market berries, sweet cream, mint, 12

C.C. Brown's Hot Fudge Sundae
vanilla ice cream, toasted almonds, whipped cream, 10

Chocolate P.B. Tart
banana, candied peanuts, 12

FATHER'S DAY DINNER

Starters (choose 1)

Caesar Salad
roasted cherry tomatoes, fennel pollen, herb croutons, Parmigiano

Pride of the Crowns
greens, bacon, toasted walnuts, gruyere, herbs de Provence dressing

Jumbo Shrimp Cocktail
cocktail sauce, lemon (\$6 supplement)

Cauliflower Soup
crusted walnuts, parsley oil

Lobster Bisque
crème fraîche

Mains

Mushroom & Corn Risotto
parmesan crisp, soft egg, 29

BBQ Pork Ribs
french fries, heirloom tomato salad, 40

Market Fish
grilled broccoli, fingerling potatoes, espelette butter, 40

Coffee Rubbed Short Rib

tomato petals, grilled leeks, horseradish gremolata, bordelaise, 52

Beef Wellington

mushroom duxelle, spinach, truffled bordelaise, 56

N.Y. Steak

wild mushrooms, au poive, 40

Prime Ribs of Beef

prepared in our traditional manner, served with au jus, Yorkshire pudding, organic whipped cream horseradish and your choice of two: Lawry's creamed corn, spinach, or

mashed potatoes

Five Crowns Cut, 56

Henry VIII, 67

Sides

Creamed Spinach, 10

Creamed Corn, 10

Mashed Potatoes, 10

Green Beans, 10

StilCheddar Mac'n Cheese, 10

Truffle Fries, 10

Desserts

Short Cake

farmers market berries, sweet cream, mint, 12

C.C. Brown's Hot Fudge Sundae

vanilla ice cream, toasted almonds, whipped cream, 10

Chocolate P.B. Tart

banana, candied peanuts, 12

TIME:

Brunch: Sunday, June 17, 10 a.m.–3 p.m.

Dinner: Sunday, June 17, 4–8 p.m.

WHERE:

Five Crowns, 3801 East Coast Hwy, Corona Del Mar, CA 92625

PRICE:

Brunch: \$28–\$89

Dinner: \$29–\$89

*Beverages, tax and tip additional.