



Happy Mother's Day!

Sunday, May 14, 2023

First Course

Shellfish Crepe

*Lobster, Scallop, Shrimp & Crab
Mascarpone And Chives
Sauce American With Star Anise and Tiny Salad*

Black Truffle & Green Onion Risotto

Parmigiano Cookie & Barolo Glaze

Shaved Fennel & Arugula Salad

*Meyer Lemon Pepper Vinaigrette
Shropshire Blue*

Warm Asparagus Flan

Roasted Oyster Mushrooms & Shaved Tips

Ahi Tuna Served Three Ways

*Tartar With Truffle/ Seared with Black Pepper/ Roll with Avocado
Caramelized Soy & Wasabi*

Short Rib Ravioli with Foie Gras

*Crushed Amoretti Cookie
Truffle & Port Glaze*

Entrée

Wild King Salmon with Honey & Sake Glaze

*Ragout Of Orzo & Broccoli Rabe
Sweet 100 Tomatoes & Morel Jus*

Breast of Duckling with Cara Orange Gastrique

*Duck Fat Roasted Potatoes
Steamed Broccolini with Garlic Confit*

Roast Chateaubriand of Beef

*Truffled Mousseline Potatoes & Haricot Vert
Sauce Choron*

Pan Roasted Murray's Hudson Valley Chicken

Wild Mushroom Risotto with Mixed Buttered Vegetables

Braised Short Rib of Beef

Parsnip Puree, Crispy Cauliflower & Port Sauce

Filet of Mediterranean Bronzino

Spring Vegetables with Yukon Gold Potatoes & Lemon Capers Beurre Blanc

Dessert

Crispy Lemon Napoleon

Soft Meringue, Phyllo & Blueberry Compote

Valrhona Chocolate Melting Cake

Orange Confit & Grand Marnier Ice Cream

Chocolate Praline Tart

Shortbread Crust, Marshmallows & Pistachio Foam

“Classic” Crème Brulée

Organic Carrot Layer Cake

Mascarpone Frosting & Crème Anglaise

Warm Banana & Walnut Bread Pudding

Rum Glazed Bananas & Vanilla Ice Cream

Ninety-Five Dollars Per Person

***If You Have a Food Allergy, Please Speak to The Owner, Manager, Chef or Your Server.**