

Mother's Day

SUNDAY, MAY 12TH

12PM - 9:30PM

PRIX FIXE MENU \$85

AMUSE BOUCHE

Beetroot Rose Tart, aged balsamic vinegar *vg-gf*

APPETIZERS

CHOOSE ONE

White Asparagus Gazpacho *vg-n*

Chilled white asparagus soup, grilled grapes, toasted almonds, mint, fleur de sel

Hamachi Yellowtail Tartare *gf*

Marinated in wasabi, horseradish cream, pickled green apples, nasturtium, dill oil, crostini

Buratta and Tomatoes *n*

Heirloom tomatoes, pesto sauce, basil, aged balsamic

Beef Tartare with Egg Mimosa

Nebraska tenderloin, tartare sauce, house potato chips

MAINS

CHOOSE ONE

Truffle Chicken Ballotine

Truffle mousse, celeriac fondant, corn puree, sautéed spinach, mushroom sauce

Poached Salmon

7oz poached King Salmon, potato mille feuille, mashed English peas, tarragon aioli sauce

Braised Lamb Shank *gf*

Slow braised Osso Buco lamb shanks, creamy polenta, caramelized carrots, white beans, madeira lamb sauce

Green Risotto with Wild Mushrooms *vg*

Herbal concoction, English peas, mushroom shiitake and morels

DESSERTS

CHOOSE ONE

Peaches tatin tarte vanilla crème fraiche

Plum with Lavender Coconut Cream and Thyme *vg*

Chocolate and Butter Caramel tarte soufflé

Financier sponge cake, lemon curd, caramel crispy

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE ANY ALLERGIES, PLEASE LET YOUR SERVER KNOW.

SALES TAX & GRATUITY ARE NOT INCLUDED IN THE PRIX-FIX MENU, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE BILL. SURCHARGE OF 4% ADDED TO ALL CHECKS
TO HELP COVER INCREASED COSTS AND MINIMUM WAGE INCREASES FOR OUR DEDICATED STAFF.

GF (GLUTEN FREE) N (CONTAINS NUTS) VG (VEGAN)



Mother's Day

SUNDAY, MAY 12TH 12PM - 9:30PM

ADD ONS

Warm 1/2 Baguette \$8
Isigny Normandie butter, fleur de sel

Cognac Flambéed Truffle Pasta \$85
Made in a wheel of parmesan cheese tableside

Caviar Ossetra \$120 / \$220
Blinis, red onions, egg, chives, crème fraiche 1oz / 2oz

KIDS UNDER 10 - MENU \$40

APPETIZER

Mozzarella and Cheddar Cheese Crêpe

MAIN

Cordon Bleu, potato millefeuille

DESSERT

Chocolate and vanilla ice cream

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
IF YOU HAVE ANY ALLERGIES, PLEASE LET YOUR SERVER KNOW.

SALES TAX & GRATUITY ARE NOT INCLUDED IN THE PRIX-FIX MENU. AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE BILL. SURCHARGE OF 4% ADDED TO ALL CHECKS
TO HELP COVER INCREASED COSTS AND MINIMUM WAGE INCREASES FOR OUR DEDICATED STAFF.

GF (GLUTEN FREE) N (CONTAINS NUTS) VG (VEGAN)