

MOTHER'S DAY

Dinner

3:00 PM - 10:00 PM

STARTERS

Choice Of One

Pear & Gorgonzola Salad

Field Greens | Blue Cheese | Bacon Bits
Celery | Grapes | Walnuts | Maple Vinaigrette

Prawn Cocktail

Poached Prawns | Cocktail Sauce | Baby Gem Lettuce | Cognac

Escargot Vol-Au-Vent

Puff Pastry | Herb Butter | Escargot

ENTREES

Choice Of One

Salmon Wellington

Spring Salmon | Spinach | Puff Pastry | Champagne Beurre Blanc

Duck and Cherries

Seared Duck Breast | Charred Broccolini | Roasted Mushrooms

Steak Tagliata

Ribeye | Arugula | Balsamic | Olive Oil
Lemon | Heirloom Tomatoes | Parmigiano Reggiano

DESSERTS

Choice Of One

Lavender Crème Brulee

Custard | Sugar Crust | Seasonal Berries

Warm Butter Cake

Rosewater | Pistachio Gelato

\$79 PER PERSON. PRICES EXCLUDING TAXES & GRATUITY.

FEATURED WINES

BALDORIA CHIANTI: \$12/GLASS, \$60/BOTTLE.

BALDORIA PINOT GRIGIO: \$12/GLASS, \$60/BOTTLE.

LAFAGE CENTENAIRE GRENACHE & ROUSSANNE: \$18/GLASS, \$90/BOTTLE.

WHISPERING ANGEL: \$18/GLASS, \$90/BOTTLE.

ZONIN BRUT: \$12/GLASS, \$72/BOTTLE.

ZONIN ROSÉ: \$12/GLASS, \$72/BOTTLE.

TAITTINGER BRUT: \$25/GLASS, \$130/BOTTLE.

Please inform your server of any food allergies or dietary restrictions you may have. While entirely delicious, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.