

HAPPY MOTHER'S DAY!

APPETIZERS

CRAB CAKE

jumbo lump, poached shrimp, fava beans, Comeback sauce

FRESH BACON ^{GF}

house cured, balsamic glaze, pickled fennel

OCTOPUS ^{GF}

grilled, potatoes, preserved lemon, niçoise olives, olive oil

CORN CHOWDER ^{GF}

creamless purée, dice potato, red pepper, parsley

MOZZARELLA & ASPARAGUS SALAD

marinated tomato, mozzarella fritter, asparagus, basil-balsamic vinaigrette

TARTARE

yellowfin tuna, cucumber, sesame seeds, crispy phyllo, Asian marinade

ENDIVE SALAD

fresh strawberries, pistachios, goat cheese fritter, white balsamic vinaigrette

ENTREES

HALIBUT ^{GF}

seared, mint, snow peas, baby carrots, morels, marble potatoes, pea shoots, Asian mushroom broth

SALMON ^{GF}

seared, red quinoa risotto, French beans, oyster mushrooms, Pommery mustard sauce

SCALLOPS ^{GF}

grilled, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette

LAMB

roasted rack, asparagus, Spanish chorizo, fingerling potato strudel, Romanesco sauce

BEEF ^{GF}

filet mignon, potato purée, portobello marmalade, baby carrots, peppercorn sauce

ORGANIC PORK

Berkshire chop, prosciutto, potato pancake, spring ramps, baby asparagus, chimichurri

DESSERTS

BLACKBERRY TART

sablé crust, fresh blackberries, salted caramel ice cream, blackberry sauce

COBBLER ^{GF}

strawberry-rhubarb, brown sugar streusel, vanilla ice cream

WARM CHOCOLATE TART

pecan crust, praline, vanilla ice cream

STRAWBERRY CHIFFON CAKE

whipped cream, berry sorbet

SORBET ^{GF}

house made, tangerine, coconut, raspberry, fresh fruit, sugar cookie

Fresh brewed American coffee or tea

\$89 per adult, \$35 per child 10 and under (Exclusive of tax and gratuity)