

Mother's Day Menu

Sunday, May 13, 2018 ~ 11:00am – 2:00pm

\$55.00 per person, Chef Keith is pairing three wines for an additional \$25.00
per person

Amuse Bouche

House-cured duck prosciutto-wrapped melon

First Course

Potato rosti with smoked salmon, house-grown micro greens and chive oil

Second Course

Spring mix salad with heirloom grape tomatoes, carrots, onions, dried cherries, house-made lavender goat cheese and honey pistachio vinaigrette

OR

Yukon gold potato-leek soup with crème fraiche and truffle oil

Third Course

Macadamia-crustéd grouper, cauliflower puree, asparagus risotto and mango-lime relish

OR

Grilled filet mignon, creamed kale & spinach, caramelized onion, herb demi, blue cheese powder

*Vegetarian option available by request upon making reservation

Dessert Choices:

Local peach shortcake

Vanilla bean Crème brulee with balsamic-macerated strawberries

Chocolate pecan turtle torte