

Mother's Day Menu

Sunday, May 12, 2019 - 11:00 am - 2:00 pm

Amuse Bouche

House-cured duck prosciutto with grilled pear and goat cheese

First Course

Smoked shrimp cocktail, pickled radish and cucumber carpaccio, lemon gelee

Second Course

Spring mix salad with heirloom grape tomatoes, onions, dried cherries, house-made labne
and honey-almond vinaigrette

OR

White bean and sweet corn gazpacho

Third Course

Golden tilefish, cauliflower risotto and citrus sauce gribiche

OR

Grilled filet mignon, twice-baked Yukon gold potato, green beans & tomatoes,
peppercorn demi

*Vegetarian option available by request upon making reservation

Dessert Choices:

Local strawberry shortcake

Lemon panna cotta with blackberry compote and mint

Chocolate caramel roulade

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