



Mother's Day Menu

Sunday, May 10, 2020

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

Amuse Bouche

House-cured duck prosciutto, pickled apple, house made labne, cider reduction

First Course

Smoked seafood salad, brined cucumber, sriracha foam, quail egg

Second Course

Buttercrunch salad, heirloom grape tomatoes, onions, carrots, toasted pistachios, goat cheese, raspberry vinaigrette

OR

She crab bisque, chive oil, microgreens

Third Course

Line caught sea bass, cauliflower puree, spring peas, red wine reduction, pea shoots

OR

Coffee crusted flat iron steak, Yukon gold potato stack, garlic broccolini, peppercorn demi

*Vegetarian option available by request upon making reservation

Dessert Choices:

Local strawberry shortcake

Chocolate praline bombe