



Mother's Day Dinner

MAY 13, 2018

4:00PM - 8:00PM

AMUSE BOUCHE

CURED ÖRA KING SALMON,
DELTA ASPARAGUS AND HORSERADISH CREMA

ENGLISH PEA AGNOLOTTI,
NANTES CARROTS, LEMON AND BURRATA,
BLACK PEPPER BUTTER

ALMOND WOOD GRILLED FILET MIGNON AND MAINE LOBSTER,
BLOOMSDALE SPINACH AND POMMES PURÉES,
BÉARNAISE

SAENG'S STRAWBERRY AND ALMOND CROSTATA,
HOUSE MADE SWEET CREAM GELATO

MIGNARDISES

\$80 per guest

A La Carte Children's Menu Available



Mother's Day Wine Pairings

LUCIEN ALBRECHT,
CRÉMENT D'ALSACE ROSÉ NV

DOMAINE THIERRY LAFFAY,
PETIT CHABLIS 2014

SANDHI PINOT NOIR,
SANTA BARBARA 2016

CASCINETTA VIETTI,
MOCATO D' ASTI, 2014

\$35 per guest