



Mother's Day Dinner

MAY 8, 2022

4:00PM - 8:00PM

AMUSE BOUCHE

DI STEFANO BURRATA,
SAENG'S STRAWBERRIES, PROSCIUTTO AND AGED BALSAMIC
Brut Rosé, Lucien Albrecht, Crémant d'Alsace, France NV

ENGLISH PEA AGNOLOTTI,
BUTTERED SHRIMP, ALBA MUSHROOMS AND CHIVE BLOSSOMS
Chardonnay, Grigich Hills, Carneros, Napa Valley 2018

ALMOND WOOD GRILLED FILET MIGNON,
DELTA ASPARAGUS AND POMMES PURÉES, SAUCE BÉARNAISE
Cabernet Sauvignon, Barnett Vineyards, Spring Mountain District 2018

WHITE CHOCOLATE VANILLA MOUSSE,
STRAWBERRY GELÉE, MALTED PRETZEL CRUNCH
Cascinetta Vietti Moscato d'Asti 2018

MIGNARDISES

\$90 per guest

Wine Pairing \$45 per guest

A La Carte Children's Menu Available