



Mother's Day Dinner

MAY 12, 2019

4:00PM - 8:00PM

AMUSE BOUCHE

HAWAIIAN HEARTS OF PALM SALAD,
SAENG'S STRAWBERRIES, BURRATA AND AGED BALSAMIC

PURÉE OF YUKON GOLD POTATO SOUP,
BUTTER POACHED MAINE LOBSTER AND CHIVE BLOSSOMS

ALMOND WOOD GRILLED FILET MIGNON,
DELTA ASPARAGUS AND POMMES DAUPHINES,
BÉARNAISE

HONEY TEA CAKE,
STRAWBERRIES AND MINT, BRULÉED PINEAPPLE SORBET,
CRÈME FRAÎCHE CHANTILLY

MIGNARDISES

\$80 per guest

A La Carte Children's Menu Available