



Mother's Day Dinner

MAY 12, 2024

AMUSE BOUCHE

DI STEFANO BURRATA,
SAENG'S STRAWBERRIES, PROSCIUTTO AND AGED BALSAMIC
Sauvignon Blanc, Alma. de Cattleya, Sonoma. Coast 2022

ENGLISH PEA AGNOLOTTI,
BUTTERED SHRIMP, ALBA MUSHROOMS AND CHIVE BLOSSOMS
Chardonnay, Barnett Vineyards, Sangiacomo, Carneros 2021

ALMOND WOOD GRILLED FILET MIGNON,
DELTA ASPARAGUS AND POMMES PURÉES, SAUCE BÉARNAISE
Cabernet Sauvignon, Julien Fayard, Hawks Private Reserve, Napa Valley 2021

SAENG'S STRAWBERRY NAPOLEAN
PUFF PASTRY, CRÈME DIPLOMATE, VALRHONA CHOCOLATE GANACHE
Ceretto Vignaioli, Moscato d'Asti NV

MIGNARDISESS

\$105 per guest

Wine Pairing \$65 per guest

A La Carte Children's Menu Available