



Mother's Day Dinner

May 11, 2025

Amuse Bouche

Baby Beet and Strawberry Salad,
Crescenza Cheese, Mâche and Aged Balsamic
San Leonardo 'Gemma' Rosé, Trentino DOC, Italy 2022

Potato Gnocchi,
Buttered Maine Lobster, Wild Mushrooms and Sauce Américaine
Chardonnay, Bouchaine, 'Sangiaco' Carneros, Napa Valley 2021

Almond Wood Grilled Filet Mignon,
Delta Asparagus, Pommes Purées and Red Wine Jus
Cabernet Sauvignon, Faust, Napa Valley 2022

Saeng's Strawberry Tarte Tropézienne,
Crème Diplômate and Strawberry Compote
Le Terte du Bosquet, Sauternes, France 2020

Mignardises

\$105 per guest

Optional Wine Pairing \$55 per Guest