



Mother's Day Dinner

May 10, 2026

Amuse Bouche

Di Stefano Burrata,
Saeng's Strawberries, Baby Beets and Blossoms
Rosé of Zinfandel, Etrusca 'Natalia' Rosé, Russian River Valley 2025

Maine Lobster Raviolo,
Wild Ramps, English Peas and Morel Mushrooms
Chardonnay, Mount Eden Vineyards 'Wolff Vineyard', Central Coast 2022

Almond Wood Grilled Filet Mignon,
Local Asparagus, Pommes Purées and Sauce Béarnaise
Cabernet Sauvignon, Heitz Cellars 'Trailside Vineyard', Napa Valley 2018

Duo of Tartlets,
Ricotta, Blueberry and Lemon Curd
Champagne, Jacquart Brut Rosé, France NV

Mignardises

\$125 per Guest

\$80 per Guest Optional Wine Pairing

A La Carte Children's Menu Available