

Mother's Day May 14, 2017

<u>Starters</u> (Choose one)

Lobster Bisque

butter poached lobster, armagnac cream

Seasonal Fruit Plate

organic yogurt with vanilla bean and honey, almonds

Chef's Charcuterie Selection

country terrine, serrano ham, saucisson, cornichons, grilled bread

Grilled Asparagus

arugula, de carlo olive oil, villa manodori balsamic, parmesan

Wild Bay Shrimp Cocktail

horseradish & crème fraiche panna cotta, tomato syrup

Organic Baby Lettuces

beets, persian cucumber, radishes, sherry vinaigrette

Main Course (Choose one)

Ratatouille Provençal

eggplant, zucchini, tomato, peppers, chickpea panisse, poached eggs

Eggs Benedict

organic eggs, proscuitto cotto, english muffin, hollandaise, fingerling potatoes

Steak and Eggs

grilled flat iron steak, over easy eggs, caramelized onions, pont neuf potatoes

Grilled Albacore Tuna

favas, haricot vert, artichokes, yukon potatoes, mollet egg, niçoise olive vinaigrette

Croque Madame

house made brioche, ham, gruyere, mornay sauce, over easy egg, petite salad

Smoked Wild Salmon

toasted bagel, tomato jam, cucumber, capers, red onion, hard cooked eggs

Asparagus Omelet

french comté cheese, braised spring onions, herb roasted fingerling potatoes

<u>Dessert</u> (Choose one)

Chef's Cheese Board

selection of three artisan cheeses, warm baguette

Strawberry Tart

vanilla bean crème pâtissiére, organic strawberries

Mixed Berries

raspberries, blueberries, blackberries, vanilla bean ice cream

Chocolate & Hazelnut Torte

chocolate ganache, frangelico crème chantilly

\$45 per person

Pricing excludes beverages, tax & gratuity

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.