



Mother's Day Menu



Appetizers

- Chilled Asparagus Soup with Brioche Croutons**.....\$14
- French Onion Soup** with garlic croutons and aged gruyere cheese\$16
- Warm Onion Tart** Crispy Brussel sprouts, apples, caramelized onions, Bucheron goat cheese, cranberries, red pepper coulis, and sweet chili sauce\$16
- Belgian Endive Salad** apples, candied pecans, blue cheese, rosemary mustard dressing, in a spring roll cone\$18
- Ahi Tuna Tartare** with smashed avocado, asian vinaigrette, and wasabi cream.....\$18
- Grilled Octopus** diced tomato, grapes, confit shallots, shishito peppers, scallions, basil, white wine, chili sauce\$19
- Fish Croquettes** pickled fennel, green cabbage, radish, and spicy mango chili sauce\$18
- Mother's Day Special Salad** Frisse, heirloom baby tomatoes, Bijou goat cheese foam, pickled baby carrots, and cucumber \$18

Mother's Day Lunch Specials

- Grilled Hokkaido (Japan) Scallops** mango and jicama salad, green apple puree, and lemongrass foam\$48
- Grilled Rockfish Filet** quinoa, brunoise vegetables, sweet potato puree, and ginger lemongrass sauce.....\$38
- Pan Seared Trio Seafood** spinach and pearl couscous with ginger orange turmeric sauce\$36
- Mussels Marinere** Steam mussels in white wine, shallots, and herbs with French Fries\$28
- Hudson Valley Duck Leg Confit** grilled orange, braised cabbage, dried cranberries, apples, spicy tahini sweet potato puree, cherry duck sauce\$38
- Chicken Ballottine** potato ecrase, pickled fennel, tarragon sauce\$36
- Grilled Lamb Chops** exotic mushroom risotto, malted spinach, balsamic lamb jus.....\$58
- Grilled Filet Mignon** baby golden potatoes confit with herbs and garlic, snap peas, and Pinot Noir bordelaise sauce.....\$48
- Stuffed Roasted Zucchini** quinoa, brunoise vegetables, sweet potato puree \$28

Mother's Day Breakfast

- Rosemary Breakfast** Scrambled eggs, French toast, with breakfast potatoes and bacon\$24
- Eggs Norwegian (homemade salmon gravlax)** Two Poached Eggs, spinach, English muffin, red pepper hollandaise with breakfast potatoes\$26
- Classic Omelets** Ham and cheese or Vegetarian with salad and breakfast potatoes.....\$26
- Classic French Toast** mixed berries, toasted almonds, vanilla cream brûlée foam, and snow sugar.....\$22
- Open Faced Avocado Toast** Toasted French baguette, radish, pickled cucumber, feta cheese, romaine leaves salad.....\$26