



# Mother's Day Dinner 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 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

## Dessert

- Warm Chocolate Tart**  
with vanilla ice cream and caramel \$14
- Profiteroles**  
vanilla ice cream, creme brulee foam, chocolate sauce \$16
- Classic Creme Brulee**  
with Madagascar vanilla \$14
- Floating Island**  
soft meringue with creme anglais and toasted almonds \$14
- Mixed Berries and Sorbet**  
assorted fresh berries and homemade sorbet \$16

**Exclusive Dinner Menu for Mother's Day**