



## ***Happy Mother's Day!***

***Sunday, May 12, 2024***

### **First Course**

#### ***Shellfish Crepe***

*Lobster, Scallop, Shrimp & Crab  
Mascarpone And Chives  
Sauce American With Star Anise and Tiny Salad*

#### ***Black Truffle & Green Onion Risotto***

*Parmigiano Cookie & Barolo Glaze*

#### ***Classic Caesar Salad***

*Shaved Parmigiano & garlic Croutons  
Portuguese White Anchovies*

#### ***Warm Asparagus Flan***

*Roasted Oyster Mushrooms & Shaved Tips*

#### ***Tempura Shrimp with Yuzu & Chili***

*Baby Spinach Salad with Sesame & Enoki*

### **Entrée**

#### ***Wild King Salmon with Honey & Sake Glaze***

*Ragout Of Orzo & Broccoli Rabe  
Sweet 100 Tomatoes & Morel Jus*

#### ***Breast of Duckling with Cara Orange Gastrique***

*Duck Fat Roasted Potatoes  
Steamed Broccolini with Garlic Confit*

#### ***Roast Chateaubriand of Beef***

*Truffled Mousseline Potatoes & Haricot Vert  
Sauce Choron*

#### ***Pan Roasted Murray's Hudson Valley Chicken***

*Wild Mushroom Risotto with Mixed Buttered Vegetables*

#### ***Braised Short Rib of Beef***

*Parsnip Puree, Crispy Cauliflower & Port Sauce*

#### ***Filet of Mediterranean Bronzino***

*Spring Vegetables with Yukon Gold Potatoes  
Lemon Capers & Beurre Blanc*

### **Dessert**

#### ***Crispy Lemon Napoleon***

*Soft Meringue, Phyllo & Blueberry Compote*

#### ***Valrhona Chocolate Melting Cake***

*Orange Confit & Grand Marnier Ice Cream*

#### ***Chocolate Pot de Creme***

*Crisp Meringue & Short Bread Cookie*

#### ***"Classic" Crème Brulée***

#### ***Organic Carrot Layer Cake***

*Mascarpone Frosting & Crème Anglaise*

#### ***Warm Banana & Pecan Bread Pudding***

*Rum Glazed Bananas & Vanilla Ice Cream*

*One Hundred Dollars Per Person*

***\*If You Have a Food Allergy, Please Speak to The Owner, Manager, Chef or Your Server.***