



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

Ninety-Five Dollars Per Person

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