

THE LOFT

MOTHER'S DAY

Sunday, May 8, 2016

MICHAEL CAMPBELL
Chef de Cuisine

LEE SMITH
Executive Pastry Chef

TIFFANY RODRIGUEZ
General Manager

ENGLISH PEA VELOUTÉ

Fresh Ricotta, Chive Blossom and Arugula, Lemon

or

LITTLE GEM LETTUCES

Chickpea Giardiniera and Cucumber, Mint Yogurt Vinaigrette

or

HAMACHI CRUDO

Kombo Cure, Scallion and Avocado, Porcini Crisps

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LOBSTER AND POTATO CRÊPES

Asparagus Salad and Frisée, Sauce Béarnaise

or

SEARED ALASKAN HALIBUT

Spring Bean Ragoût and Sunflower Seed Pesto

or

MAPLE GLAZED PORCHETTA

Sweet Corn Polenta and Pickled Green Tomato, Dill

or

OAK ROASTED PRIME RIB

Short Rib Marmalade and Charred Onion, Bone Marrow Bordelaise

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LAVENDER HONEY PARFAIT

Blackcurrant and Crème de Cassis

or

STRAWBERRY VACHERIN

Lemon Balm and Organic Strawberries, Devonshire Cream

\$125 per person
