FATHER’S DAY

HANGER STEAK & GRILLED IBERIAN PORK SHOULDER
roasted potatoes, béarnaise sauce

GRILLED SWORDFISH STEAKS & SCALLOPS
asparagus, citrus butter

SEAFOOD STATION
spicy horseradish cocktail sauce

TOMATO MOZZARELLA PANZANILLA SALAD

SUMMER MELON SALAD
soppressata salami, arugula, garden mint

CHEESE STATION
artisan breads

OMELET STATION
bacon, sausage

TUNA POKE STATION
sushi rice, blistered shisito peppers, goma wakame, radish, carrot kimchee

DESSERT

By Chef Lee Smith

CHEESE TOMATO DANISH
CROISSANTS
PAIN AU CHOCOLATE
ALMOND CROISSANTS
PECAN CHOCOLATE BOURBON CAKE
BUCHERONDIN GOATS CHEESE HONEY CRISP APPLE TART
BLUEBERRY CUSTARD TARTS
PEACH COBBLER AND VANILLA ICE CREAM
HOMEMADE SNICKERS

one hundred sixty dollars per person
includes a 750ml of vueve clicquot per couple