

MOTHER'S DAY

first course

for the table

OYSTERS Classic Accompaniments
CEVICHE Aguachile, Cucumber, Mint
TORTILLA DE PATATAS Asparagus & Aioli
CHEESE AND CHARCUTERIE
MARINATED OLIVES

second course

for the table

BREAD BASKET Parker House Rolls, Biscuits, Sourdough
PANZANELLA Momotaro Tomatoes, Mint, Oregano
ROASTED BEET SALAD Pistachio & Faro
CHILLED ASPARAGUS Poached Egg & Herb Bread Crumbs
MEZZE TRIO DIPS Beet Hummus, Herbed Labne, Spinach & Artichoke
CHARRED SUGAR SNAP PEA SALAD Lemon & Ricotta

entrées

choice of

FRIED CHICKEN Corn, Snow Peas, Cherry Tomatoes
VEGETABLE QUICHE Green Salad
STRIPED BASS Peas & Carrots
MARINATED FLAT IRON STEAK Avocado, Cipollini Onions, Squash Romesco

desserts

CHOCOLATE & HAZELNUT
LAYER CAKE
Caramel Ganache

MINI CANDY BARS
Housemade Snickers &
Peanut Butter Cups

LEMON MERINGUE PIE

PROFITEROLE STATION

MINI CHERRY RICOTTA CHEESECAKES