

MOTHER'S DAY

FIRST

Spinach and Endive, seasonal vegetables, maple vinaigrette
Heirloom Beets, chèvre frais, farro puff, tarragon meringue
Smoked Parsnip Soup, hen of the wood mushrooms, sage sablé
Salmon Rillettes: smoked & poached, capers, fougasse
Yellowfin Tuna, black olive tapenade, potato crisp, cured egg yolk*
Spanish Octopus, iberico ham, shishito peppers, au poivre
Charcuterie, house accompaniments

MAIN

Quiche, mushrooms, asparagus, peas, feta
Eggs Benedict, prosciutto, spinach, lemon-chive hollandaise*
Soft Shell Crab Benedict, spinach, saffron ravigote
Duck Confit "Foieffle", belgian waffle, rhubarb, maple syrup, foie gras butter
Le Croque Madame, black forest ham, mornay, gruyère, fried egg
Beet Gnocchi, aged goat cheese, ramps, pine nuts, basil
Faroe Island Salmon, chorizo, cockles, spigarello, pepperoncini*
Prime Short Rib Burger, gruyère, sesame bun*
Bavette Steak Frites, truffle parmesan fries, brown butter hollandaise*

DESSERT

Dulcey Ganache, blood orange coulis, milk chocolate crémeux
Rose Genoise, raspberry crème, pistachio, lychee sorbet
Brioche Beignet, strawberry jam, lavender anglaise

65 PER GUEST

BISTRO *du Midi*

CHEF PARTNER: ROBERT SISCA

*Denotes raw or undercooked food. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.