

## MOTHER'S DAY

### FIRST

Arugula & Endive Salad, hazelnuts, goat cheese, spring vegetables, sherry vinaigrette  
Heirloom Beet Salad, fromager d'affinois, fiddlehead ferns, frisée, aged balsamic  
Smoked White Asparagus Soup, poached egg, wild mushrooms, crostini  
Tuna Tartare, wasabi tobiko, smoked crème fraîche, yuzu dashi\*  
Spanish Octopus au Poivre, prosciutto, smoked potato, shishito peppers  
Salmon Rillettes, smoked & poached, capers, chives  
Pork Belly, heirloom tomato, avocado, calabrian aioli, grilled sourdough

### MAIN

Eggs Benedict, prosciutto, lemon-chive hollandaise\*  
Softshell Crab Benedict, spinach, saffron hollandaise\*  
Seared Rare Tuna Nicoise Salad, white anchovies, olives, potatoes, haricots verts\*  
Croque Madame, black forest ham, mornay, gruyère, sunny side eggs\*  
Duck Confit "Foieffle," chocolate waffle, rhubarb, foie gras butter  
Beet Gnocchi, cricket creek farms feta, ramps, pine nuts, mint  
Moules Frites, marinière, pommes frites, grilled country bread  
Bavette Steak Frites, truffle parmesan frites, beurre maître d'hôtel\*  
Prime Short Rib Burger, cheddar, potato sesame bun\*

### DESSERT

Black Sesame Chiffon Cake, citrus anglaise, coconut miso ice cream  
Blood Orange Tart, frangipane crust, almond financier, crème fraîche  
Chocolate Hazelnut Torte, espresso mousse, cardamom, rice paper

\$68 PER GUEST

CHEF DE CUISINE: DAVID IACOBAZZI

CHEF PARTNER: ROBERT SISCA

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