

Mother's Day

FIRST COURSE

guests choice of one:

BOBOTIE CREPES

Savory Ground Beef Curry,
Apples, Raisins, Hollandaise

TUNA TARTARE

Edamame, Avocado,
House Chips

CAESAR SALAD

Spiced Garbanzos,
Anchovy Dressing

GRILLED PEACH BURRATA

Prosciutto, Balsamic Glaze,
Basil Oil

SHAREABLE STARTERS

CAVIAR SERVICE

White Sturgeon 1oz | 95
Oscietre Gros Grain 1oz | 210
Oscietre Gold 1oz | 250

SEAFOOD TOWER

Assorted Crudo,
Jumbo Shrimp, Oysters
Additional 120

JUMBO SHRIMP

Assorted Cocktail Sauces
Additional 25

CRAB & SPINACH DIP

Gruyere Cheese, Potato Chips
Additional 20

MAIN COURSE

guests choice of one:

CAPERBERRY CHICKEN PICCATA

Chicken Milanese, Lemon
Risotto, Char-Grilled Asparagus

GRILLED SALMON

Roasted Potatoes, Avocado Crema,
Sautéed Kale, Citrus Beurre Blanc

SPINACH RAVIOLI

Béchamel Cheese Sauce,
Roasted Tomatoes, Basil Oil
*add protein: \$12 chicken, \$14
shrimp, \$16 salmon*

FILET MIGNON

Spinach Whipped Potatoes,
Char-Grilled Asparagus
enhance with grilled shrimp \$14

SHAREABLE SIDES

House Truffle Fries | 6

Curry Cauliflower | 9 **contains nuts*

Crispy Brussels Sprouts | 9

Three Cheese Orchiette | 9

DESSERT

guests choice of one:

CHOCOLATE DOME

Dark Chocolate Mousse
Chocolate Ganache **gf*

KEY LIME CHEESECAKE

Whipped Cream,
Graham Cracker Crust **nf*