

# Mother's Day

## FIRST COURSE

*guests choice of one:*

### BOBOTIE CREPES

Savory Ground Beef Curry  
Apples, Raisins, Hollandaise

### AHI TUNA TARTARE

Edamame, Avocado  
House Chips

### CAESAR SALAD

Spiced Garbanzos  
Anchovy Dressing

### GRILLED PEACH BURRATA

Prosciutto, Balsamic Glaze  
Microgreens, Basil Oil

## SHAREABLE STARTERS

### CAVIAR SERVICE

White Sturgeon 1oz | 96  
Oscietre Gros Grain 1oz | 210  
Oscietre Gold 1oz | 250

### SEAFOOD TOWER

Seasonal Crudo, Jumbo Shrimp  
Lobster Tail, Snow Crab Leg  
One Dozen Oysters  
*Additional 165*

### JUMBO SHRIMP

Assorted Cocktail Sauces  
*Additional 22*

### CRAB & SPINACH DIP

Gruyere Cheese, House Chips  
*Additional 20*

## MAIN COURSE

*guests choice of one:*

### CHEF'S FRIED CHICKEN

Crème Fraîche & Chive Whipped  
Potatoes, Baenki Caviar

### BLACKENED SALMON

Roasted Potatoes, Avocado Crema  
Sautéed Kale, Citrus Beurre Blanc

### SPINACH RAVIOLI

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

### FILET MIGNON

Meats by Linz 6oz, Whipped  
Potato Puree, Grilled Asparagus  
Maitre d'Butter

## SHAREABLE SIDES

House Fries | 9

Curry Cauliflower | 9 *\*contains nuts*

Crispy Brussels Sprouts | 9

Three Cheese Orchiette | 12

## DESSERT

*guests choice of one:*

### CHOCOLATE LOUISE

Almond Sponge Cake  
Chocolate Ganache *\*gf*

### STRAWBERRY MOUSSE CAKE

Cheesecake Mousse, Almond  
Cake, Strawberry Coolie