

Mother's Day "Love You Mom"

A la Carte

Seating from 11:30 AM to 6:30 PM

Pour Commencer

Chilled Spring Green Asparagus Soup 18
Smoked Salmon "Mousseline" & Caviar Crostini

Artisanal " Paté Grand Mère" 22
Farmers Market Pickled Vegetables

Smoked Salmon 25
Garniture Classique, Toast Points

Blue Crab & Mango Salad 28
Coconut Milk & Lime "Emulsion"

6 Escargots de Bourgogne 22
Fresh Herbs Medley & Garlic Butter

Salade Du Marché 16
Spring Baby Green & Farmer's Market Vegetables

"Feuilleté" Green & White Asparagus, 28
California Citrus "Hollandaise Sauce Maltaise"

Entrees

Wild Mushrooms Raviolis, Oregon Morels 32
Aged Port Wine Sauce, Parmesan Reggiano

Faroes Island Salmon 36
Creamy Baby Spinach, Fingerling Potatoes, Sauce Simple

Mediterranean Branzino, Potato Scales, Spring Vegetables 38
California Citrus & Basil "Beurre Blanc"

Maine Diver Scallops 42
English Peas " Risotto ", Green Asparagus, Beurre Blanc

Aged Prime Sirloin Steak "au Poivre" Or Steak Tartar 38
French Fries, Baby Greens

" Coq Au Vin De Bourgogne" 38
Yukon Gold Mashed Potato

Roasted Rack of Spring Lamb "au jus" 52
Ratatouille, Haricots verts, Chickpeas Fries

Waygu Beef "Top Blade" 42
Slowly Braised In red wine Sauce Burgundy Style

Roasted Organic Chicken Breast, " 38
Yukon Gold Mashed Potato, Spring Vegetables

Spaghetti "Vongole" 33
Spaghetti "Vongole", Clams, Garlic, Saffron, Chorizo, Piquillo

Desserts

Spring Mixed Berries & Rhubarb "Pavlova" 16

Vanilla Bean Crème Brûlée 16

Floating Island, Caramel, Tahitian Vanilla Crème Anglaise 16

Meyers Lemon "Tartelette", Mixed Berries 16

Semi Bitter Chocolate "Fondant" 16