

# Mother's Day Celebration 2026 Sunday May 10th

## A la Carte

Seating from 11:30 AM to 6:30 PM

### *Pour Commencer*

**Green Asparagus & Spring Zucchini Soup** 22  
Whipped Cream, Croutons

**Artisanal " Paté Grand Mère"** 26  
Farmers Market Pickled Vegetables

**Smoked Salmon** 26  
Garniture Classique, Toast Points

**Blue Crab & Mango Salad** 34  
Coconut Milk & Lime "Emulsion"

**Endives Salad** 32  
Endive Salad, Gorgonzola, Pear, Walnuts

**6 Escargots de Bourgogne** 25  
Fresh Herbs Medley & Garlic Butter

**Salade Du Marché** 22  
Spring Baby Green & Farmer's Market Vegetables

### *Entrees*

**Wild Mushrooms Raviolis,** 34  
Aged Port Wine Sauce, Parmesan Reggiano

**Faroes Island Salmon** 38  
Creamy Baby Spinach, Fingerling Potatoes, Sauce Simple

**Mediterranean Branzino, Potato Scales, Spring Vegetables** 42  
California Citrus & Basil "Beurre Blanc"

**"Hokkaido" Scallops** 44  
Green & English Peas " Risotto ", Beurre Blanc

**Aged Prime Sirloin Steak / Steak Tartar** 44  
Sauce " Au Poivre ", French Fries, Baby Greens

**Duck Leg " Confit "** 44  
Yukon Gold Mashed Potato, Port Wine & Duck sauce

**Roasted Rack of Lamb "au jus"** 56  
Ratatouille,, Chickpeas Fries

**Prime Beef Short Ribs** 44  
Slowly Braised In Red Wine Sauce Burgundy style

**Poitrine de Poulet Fermier "Rotie", Jus Simple** 38  
Roasted Chicken Breast "Jus Simple", Yukon Gold Mashed Potato, Spring Vegetables

**Spaghetti "Vongole"** 34  
Spaghetti "Vongole", Clams, Garlic, Saffron, Chorizo, Piquillo

### *Desserts*

**Spring Mixed Red Berries "Nelly Melba"** 18

**Vanilla Bean Crème Brûlée** 18

**Floating Island, Caramel, Tahitian Vanilla Crème Anglaise** 18

**Meyers Lemon "Tartelette", Mixed Berries** 18

**Semi Bitter Chocolate "Fondant"** 18