

# Happy Mother's Day

May 14<sup>th</sup>, 2023

## Appetizers

Choice of;

*organic baby greens, seasonal garnish, herbs, verjus vinaigrette  
yellowfin tuna poke, cucumber, radish, aji trinidad, furikake, dashi  
gnochetti pasta, red wine braised octopus, ramps, cremini mushroom, arugula, saba  
radicchio & endive salad, sugar snaps, radish, walnuts, monte enebro, honey-whole grain vinaigrette  
grilled quail, cracked rye berries, tomato confit, ramps, black truffle-buttermilk vinaigrette  
asparagus salad, prosciutto, watercress, pistachio, local egg, tonnato sauce  
bigoli tagliati pasta, clams, leeks, sundried tomato, green garlic pistou*

## Entrées

Choice of;

*scottish salmon, morels, preserved lemon, ramps, english pea fricassee  
black bass, cattle beans, mussels, smoked paprika, ratatouille condiment  
swordfish, fingerling, asparagus, trevisano, artichoke, grapefruit & brown butter jus  
griggstown chicken, pommes puree, baby carrot, parsnip, braised maitake, dukkah  
suckling pig, caramelized daikon, warm spring pea salad, peanut-red curry  
flat iron steak, cheddar grits, swiss chard, cipollini, sauce au poivre*

## Desserts

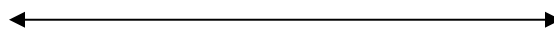
Choice of;

*lemon semifreddo, blueberry compote, greek yogurt crèmeux, lemon sherbet  
tiramisu tart, chocolate-coffee cream, chocolate ganache, mascarpone ice cream  
piña colada torte, coconut mousse, pineapple compote, lime, white chocolate, toasted coconut  
tasting of ice creams or sorbets*

\* Some menu items may be subject to change, based on availability \*

20% gratuity will be added to the check

**three courses; \$89 per person**



Jason Ramos, Executive Chef  
Katherine King, Pastry Chef  
Gloria LaGrassa – Owner