

# *Happy Mother's Day*

May 12<sup>th</sup>, 2024

## **Appetizers**

Choice of;

*organic baby greens, seasonal garnish, herbs, verjus vinaigrette  
spring pea salad, gem lettuce, smoked trout, pistachio, truffle & buttermilk vinaigrette  
ricotta gnocchi, asparagus, ramps, prosciutto cotto, fontina, cured egg yolk  
hamachi poke, kumquat, radish, spring onion, macadamia, ponzu  
octopus, wood ears, bok choy, shishito, tomato, peanut curry  
seared yellowfin tuna, rye noodles, honshimeji, eggplant, napa cabbage, chicken bouillon  
spring artichoke soup, king crab, hazelnut, lemon confit, brown butter*

## **Entrées**

Choice of;

*halibut, sunchokes, clams, wild leeks, pinenuts, preserved lemon & bay leaf jus  
griggstown chicken, castle valley grits, chevre, portobello, swiss chard, aged balsamic  
scottish salmon, asparagus, morels, pancetta, fines herbs, sauce ravigote  
domestic lamb, artichokes, spring peas, sheep's milk yogurt, mint, maitake  
swordfish, crushed potato, fennel, arugula, saffron, salsa rossa  
CAB sirloin, pommes puree, broccoli rabe, cipollini, garlic confit, bordelaise*

## **Desserts**

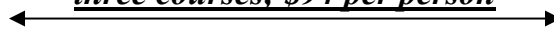
Choice of;

*blood orange semifreddo, orange cremeaux, honey, vanilla meringue, blood orange sorbet  
milk & cookie panna cotta, chocolate pudding, milk foam crisp, cookie milk ice cream  
lemon lava cake, lemon curd, blackberry mousse, lemon ricotta, blackberry sorbet  
tasting of ice creams and sorbets*

*\* Menu items are subject to change, based on availability \**

*20% gratuity will be added to your check*

***three courses; \$94 per person***



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