

Happy Mother's Day

May 11th, 2025

Appetizers

Choice of;

Pluckemin Salad, seasonal garnish, herbs, verjus vinaigrette
Risotto Milanese, english peas, veal cheek, pecorino, roasted tomato pesto
Spring Carrot-Ginger Soup, grilled calamari, cashews, shitake, red curry oil
Local Asparagus, marinated mushrooms, watercress, goat cheese, pancetta, citrus bearnaise
Hamachi Poke, pineapple, spring onion, avocado, coconut "agua chile"
Ricotta Gnocchi, morels, asparagus, prosciutto, tallegio, ramp butter
Gulf Shrimp, black beans, frisee, shishitos, red onion mojo

Entrées

Choice of;

Scottish Salmon, spring pea fricassee, morels, little gem lettuce, pistachio
Sablefish, fingerlings, beech mushrooms, wakame, leeks, miso-crab brodetto
Halibut, polenta fondue, local asparagus, spring onion, hazelnut, truffle jus
Griggstown Chicken, pommes puree, broccoli rabe "putanesca", pancetta, sauce diable
Suckling Pig, sugar snaps, chinese broccoli, maitake, chili dressing, peanut sauce
Flat Iron Steak, cheddar grits, swiss chard, cipollini, sauce au poivre

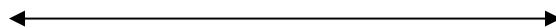
Desserts

Choice of;

Bananas Foster Crème Brûlée, vanilla shortbread, banana compote, rum-caramel ice cream
Strawberry-Lemon Tart, lemon curd, strawberry crèmeux, vanilla meringue, strawberry sorbet
Chocolate Semifreddo, flourless chocolate cake, whipped ganache, cocoa nib, dark chocolate ice cream
tasting of ice creams and sorbets

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

20% gratuity will be added to the check



three courses; \$95 per person

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