

# *Happy Mother's Day*

May 10<sup>th</sup>, 2026

## **Appetizers**

Choice of;

*organic baby greens, seasonal garnish, herbs, verjus vinaigrette  
orecchiette, lamb ragu, spring peas, herbed ricotta, rosemary-olive pesto  
spring artichoke soup, lobster, beech mushrooms, tomato confit, focaccia crouton  
asparagus salad, marinated peppers, prosciutto, radicchio, chevre, Dijon mustard vinaigrette  
yellowfin tuna, marinated green papaya, cabbage, shitake, peanut, herbs, passion fruit  
lumache pasta, blue crab, english peas, calabrian chilies, parmesan, pancetta sugo  
octopus, fingerlings, ramps, citrus, spring onion, hazelnut, black garlic aioli*

## **Entrées**

Choice of;

*scottish salmon, sunchokes, artichokes, ramps, morels, lemongrass nage  
swordfish, gigante beans, broccoli rabe, clams, sundried tomato, citrus salmoriglio  
local monkfish, grilled calamari, spring peas, woodear mushroom, coconut-red curry broth  
CAB sirloin, creamed spinach & arugula, duck fat potatoes, caramelized onion-bacon jam  
Griggstown chicken, goat cheese polenta, asparagus, maitake, mortadella, pistachio  
duroc pork chop, chorizo, spinach, vinegar peppers, Yukon potato "chowder"*

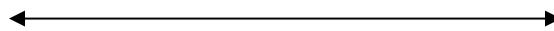
## **Desserts**

Choice of;

*toasted angel food cake, vanilla custard, strawberry-rhubarb compote, strawberry sorbet  
chocolate cheesecake, caramelized white chocolate, flourless chocolate cake, sweet cream ice cream  
matcha opera cake, almond joconde, matcha diplomat cream, vanilla cremeux, vanilla ice cream  
tasting of ice creams and sorbets*

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

*20% gratuity will be added to the check*



**three courses; \$98 per person**

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