



MOTHER'S DAY VIENNOISERIE
*mini croissants, mini danishes, home-baked focaccia
served family style*

First course

*SUSHI GRADE TUNA TARTARE
house-made sesame-ginger dressing, crispy shallots

FRESH HEARTS OF PALM SALAD
house-cured salmon, avocado, local farm mixed greens, sweet vermouth

STUFFED LOCAL VINE-RIPENED TOMATO
seafood paella, little necks, smoked paprika, lemon olive oil

WARM ASPARAGUS SALAD
poached eggs, micro arugula, ricotta salata, hollandaise

HEIRIOOM TOMATO BURRATA SALAD
crispy prosciutto, olive oil, balsamic glaze

Second course

*L.I. DUCK BREAST
baked sweet potato, local spring vegetables, jus

*8oz ALLEN BROTHERS AGED FILET MIGNON
french fries, green peppercorn sauce

GRILLED BRANZINO
mussels, saffron fennel, leeks, broth

HOUSEMADE GNOCCHI
wild mushrooms, black truffle, cream sauce

GRILLED SALMON
sweet pea puree, orange carrot reduction, fresh local salad

Third course

STRAWBERRY CHEESECAKE
*goat cheese, graham crackers, fresh strawberries,
strawberry compote*

CHOCOLATE DELIGHT
hazelnut mousse, feuilletine, chocolate cake, hazelnut gelato

TIRAMISU
espresso dipped ladyfinger, mascarpone, cocoa powder

SORBET OR ICE CREAM

\$75/PER PERSON

CHILDREN'S
MENU
\$29 FOR 2 COURSES

CHICKEN TENDERS & FRENCH FRIES
SPAGHETTI WITH BUTTER AND CHEESE
or POMODORO SAUCE

SORBET OR ICE CREAM

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.