



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

First course

CELERICAC & SPRING PEA VELOUTÉ
celery root, chive oil, creme fraiche. micro pea greens

*TUNA TARTARE
avocado, watermelon raddish. mango coulis

CAESAR SALAD
romaine, red onions, capers, white anchovies, oregano croutons

WARM ASPARAGUS SALAD
*poached eggs, ricotta salata, champagne hollandaise, micro greens,
lemon olive oil*

BURRATA SALAD
*roasted figs, baby arugula, crispy prosciutto, pomegranate balsamic glaze,
oregano croutons*

Second course

TRUFFLE CREAM TOASTED GNOCCHI
white truffle cream sauce, wild mushrooms, pecorino, chives

PORK CHOP
heritage pork chop, garlic pomme puree, broccolini, sauce robert

GRILLED BRANZINO
spring succotash, basil pistou, lemon olive oil

*NY STRIP STEAK
potato souffle, grilled asparagus, green peppercorn sauce

SEAFOOD PICCATA LINGUINE
scallops, shrimp, squid, piccata sauce, oreganata, parsley

Third course

STRAWBERRY SHORTCAKE SEMIFREDDO
shortbread, white balsamic strawberry coulis

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

GINGER GOAT CHEESE
ginger infused goat cheese, rhubarb jam, lemon curd, mascarpone cream, mint tuile

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