

# *Mother's Day Prix-Fixe Menu*

Regular Menu will not be available  
\$60.00 for adults / \$25 for children 12 & under

## *Appetizer*

Maine Lobster bisque, lobster boudin, tarragon, Armagnac.

Terrine of foie gras, porcini salad, white truffle oil, vinaigrette.

Crispy soft shell crab, tomato, brioche, baby arugula, tartare sauce.

Cassolette of Bourgogne Snails Provençale.

Farm red Russian baby kale, romaine, creamy parmesan dressing, white anchovy, brioche croutons.

Bigeye tuna tartare, quinoa, avocado, cucumber, fingerling potato, furikake.

Upland watercress salad, manchego cheese, picholine olive, almond, lemon olive oil.

## *Entrée*

Bronzini and leek "paupiette", green peas puree, asparagus,

Crispy Crêpe of King salmon pesto, ratatouille nicoise, piquillo sauce.

Sautéed jumbo sea scallop and shrimps, green peas, asparagus, spinach risotto, vegetables, filaments.

Plate of Lamb: Rack of lamb, flageolet, merguez, eggplant caviar with Roasted leg of lamb, ratatouille nicoise, garlic jus and chips.

Pan seared Crestone Farm New York steak "Au Poivre", roasted fingerling potatoes, ginger, snow peas.

Sautéed Veal Tenderloin, parmesan crusted Provençale vegetables, pesto sauce.

## *Dessert*

Warm chocolate coulant, vanilla ice cream.

Imported French cheese, caramelized nuts, fruit with nut and fruit bread.

Rhubarb, strawberrie crème brûlée.

Napoléon of strawberrie, pistachio ice cream.

Profiterole Exotique, chocolate sauce.

Warm crêpe suzette, passion mango sorbet.