

Mother's Day Prix-Fixe Menu

Regular Menu will not be available
\$66.00 for adults / \$30 for children 12 & under

Appetizer

Yukon gold potato waffle, smoked salmon, capers, lemon confit, lime foam radish.

Maine Lobster bisque, lobster, cauliflower, tarragon, Armagnac.

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.

Seared scallop salad, hummus of red beet, lemon confit, red onion, roasted beets.

Entrée

Seared halibut, wilted spinach, wild mushroom sauce.

Crispy Crêpe of organic salmon pesto, ratatouille niçoise, piquillo sauce.

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

Plate of Lamb: Rack of lamb, flageolet, with Roasted leg of lamb, ratatouille niçoise, garlic jus and chips.

Pan seared grass fed black angus steak "Au Poivre", roasted fingerling potatoes, ginger, snow peas, green asparagus.

Wild mushroom roasted free range chicken, cipolini onion, green peas, ricotta gnocchi.

Dessert

Warm chocolate coulant, vanilla ice cream.

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

Napoléon of strawberry, pistachio ice cream.

Warm crêpe suzette, passion mango sorbet.

Baba au "Rhum", strawberry confit, lemon, vanilla chantilly.