



# Mother's Day Dinner

## FIRST COURSE

choose one

Crab and Lobster Bisque  
with fresh herbs

Tuna Tataki  
spicy seared ahi, cucumber salad, avocado, yuzu ponzu, & sweet soy

Chopped Caesar  
shredded romaine hearts, shaved parmesan, frico & ciabatta croutons  
served with garlic anchovy dressing

Roasted Beet Salad  
beets, pears, almonds, arugula, radicchio & ricotta salata,  
served with white balsamic dressing

Caprese  
marinated heirloom tomatoes, fresh mozzarella, basil & evoo

## SECOND COURSE

choose one

Cavatelli  
fresh ricotta pasta, mushrooms, truffle sauce & parmesan

Jidori Chicken  
chicken breast, spring farro ragout with asparagus, peas, leeks, & a green garlic puree

Filet Mignon  
angus filet, served with potato puree & asparagus in a peppercorn sauce

Scottish Salmon  
pan roasted Scottish salmon, tomato, creamed kale & pancetta

## DESSERT

choose one

Coconut Lemon Cake  
coconut cake, lemon curd, coconut whipped cream

New York Cheesecake  
fresh berry sauce

\$65 per person