



MOTHER'S DAY 2024

FOUR COURSES \$49 PER PERSON / OPTIONAL WINE PAIRING \$45

SPECIAL COCKTAILS

"MOM" TINI \$16
GRAPEFRUIT, ELDERFLOWER

ENGLISH GARDEN \$16
LES ALLIES, BASIL, LEMON

CHILLED AVOCADO GAZPACHO
BLUE SHRIMP, CUCUMBER, TOMATO, GARLIC

FIRST COURSE PLEASE CHOOSE ONE

BURATTA
TOMATO MOSTARDA, AGED BALSAMIC, TOASTED SOURDOUGH

SPICY TUNA TARTARE
CRISPY STICKY RICE, MISO MAYO, SERRANO, TAMARI

AVOCADO TOAST
ROASTED TOMATOES, PICKLED SHALLOTS, LEMON ZEST, EVERYTHING SEASONING

LUMP CRAB FRITTERS
HERB SALAD, LEMON AIOLI

Benvolio Prosecco

BRUNCHY PLEASE CHOOSE ONE

SPINACH & GRUYERE QUICHE
LEAFY GREENS, HAND CUT FRIES

SPICY FRIED SPAGHETTI
WAGYU MEATBALLS, FRIED EGGS

SMOKED SALMON
CRISPY HASH BROWN WAFFLE, CREME FRAICHE, CAPERS, SHAVED ONION, DILL

BLUEBERRY PANCAKES
VANILLA MASCARPONE, LEMON MARMALADE, SMOKED BACON, MAPLE SYRUP

HOT HONEY CHICKEN
CHEESY GRITS, FRIED EGG, DILL BUTTERMILK DRESSING, HERBS

*Stephane Cotes Du Rhone
Matanzas Sauvignon Blanc*

SWEETS CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING
DULCE DE LECHE ICE CREAM, SEA SALT

LEMON VERBENA & VANILLA BEAN PANNA COTTA
RASPBERRY CONFIT, HONEY BRITTLE

*Pichot Vouvray Coteau De La Biche
Warres Otmia Tawny 20yr Port*