

Mother's Day 2018

Freshly Baked Pastries

for the table

Fruit + Keifer Parfait

Served individually

Starters

choose one

Little Gem Salad

burrata cheese, aged balsamic, heirloom tomatoes, sunflower seeds

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Chilled Green Pea Soup

lemon oil, crème fraiche

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Pancetta Wrapped Scallops

Fava bean relish, smoked tomato coulis

Entrees

choose one

Smoked Salmon Benedict

avocado, choron sauce

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Prosciutto Crusted Halibut

english pea puree, glazed nantes carrots

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Grilled Beef Tenderloin

purple potatoes, lobster béarnaise sauce

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Truffle Gnocchi

artichoke, summer squash, basil pesto

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Spring Omelet

roasted leeks, kale, wild mushrooms, smoked gouda, piquillo sauce

Desserts

for the table

chocolate dipped macaroons, berry tarts, tiramisu

sparkling wine | mimosa | coffee | juice included

\$62 per person

executive chef saul romero