

Mather's Day MENU

7-11AM Breakfast Menu 12-7PM Mother's Day Three Course Menu (\$65/guest)

## Featured Cocktail

Mother's Little Helper

Fresh muddled cucumber & mint, Hendricks Gin, Seedlip Garden 108, simple syrup, fresh lime juice 14

## Salad Trio

Orecchietta Pasta Salad *Roasted peppers, fennel, peas, pepperoncini, ricotta salata cheese, sun-dried tomato pesto* Wild Rocket & Berry Salad *Summer berries, marcona almonds, Crow's chévre cheese, prickly pear poppy-seed vinaigrette* 

## Choice of Entrée

Mom's Garden Harvest

*Purple cauliflower & yukon purée, toasted fregola couscous, brussels sprouts, rainbow chard, asparagus* Chimichurri Rubbed Striped Bass\*

Sun-dried tomato pesto, toasted fregola couscous, rainbow chard

Tarragon Mustard Crusted NY Strip & Saffron Butter Poached Prawns\*

Oregon Cabernet demi-glace, roasted fingerling potatoes, grilled asparagus

Pan-Seared Duck Breast\*

Blackberry port reduction, purple cauliflower & yukon potato purée, sautéed brussels sprouts

## Dessert Duo

Raspberry Crumble *Shortbread crust, sweet raspberry preserves, streusel crumb topping* Molten Chocolate Cake *Rich warm chocolate cake with molten chocolate center* 



Items with a \* may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.