

\$75 MOTHER'S DAY PRIX-FIXE (APPETIZER, MAIN, DESSERT)

APPETIZERS

CURED LEMON CAESAR SALAD

Tri-Colore, Rustic Croutons

BABY BEETS

Pistachio Pesto & Danish Blue

LOCAL BURRATA

Persimmon "Alla Puttanesca"

SEARED HAMACHI CRUDO

Grilled Pineapple Chimichurri

CHARRED OCTOPUS & CHORIZO

Spanish Almonds & California Mandarins

EGG RAVIOLO

Cured Yolk, English Peas & Lemon

RICOTTA CAVATELLI

Lamb-Fennel Sausage & Chili

MAINS

MEDITERRANEAN BRANZINO

Faro Piccolo, Radishes & Green Garlic

NEW ZEALAND KING SALMON

Pistachio-Miso, Beets & Dill

VIKING VILLAGE SCALLOPS

Marrow-Braised Leeks & Morels

BLACK SEA BASS

New Potatoes & Asparagus Velouté

GREEN CIRCLE CHICKEN

Ramp Pesto & Orchard Morels

RED WATTLE PORK SCHNITZEL

Italian Chicories, Artichoke & Lemon Confit

LAMB SHANK

Cornbread Grits & Rhubarb Gremolata

28 DAY SIRLOIN

Spring Onions & Green Chili Romesco

FOR THE TABLE

Park Avenue Latkes **||** | Roasted Cauliflower **10** | Grilled Asparagus **12** | Spring Carrots Marocaine **||**

DESSERTS

LEMON CREAM TART

Spring Berries, Blueberry Frozen Yogurt

STRAWBERRY & LIME SORBET

Mixed Berry Compote & Berry Meringues

WARM HAZELNUT FINANCIER

Strawberry & Rhubarb Jam, Goat Cheese Ice Cream

Executive Chef Zene Flinn