

MOTHER'S DAY DINNER MENU

three course prix fixe 70pp

HORS D'OEUVRES choice of

SALADE de BETTERAVES et CHÈVRE roasted beets, goat cheese mascarpone, blueberry glaze, honey roasted sunflower seeds

THON ROUGE bluefin tuna crudo, raw, tempura crisps, ginger ponzu sauce, radishes, pickled chillies

TARTARE de BOEUF raw beef tenderloin, cornichons, shallot, capers, grilled baguette

BRIE TART triple cream brie, balsamic onions, caramelized figs, rosemary honey, puff pastry

ENTRÉES choice of

GNOCCHI PARISIENNE pumpkin cream sauce, sauteed squash, toasted pepitas, parmesan

COQ au VIN red wine stewed chicken, bacon and beans cassoulet, green beans

CUISSE de CANARD CONFITE confit duck leg, potato gratin, glazed carrot, blueberry demi glace

MORUE NOIRE black cod filet, white wine poached, cherry tomatoes, olives, capers, parsley, lemon potatoes, broccolini

STEAK FRITES grilled flat iron 6 oz steak, sauteed green beans, shoestring fries, bordelaise sauce

DESSERT choice of

CHOCOLAT dark chocolate terrine, white chocolate mousse, salted chocolate sand, amarena cherry

CRÈME BRÛLÉE vanilla custard, mixed berries, chantilly

TARTE AU CITRON lemon tart, burnt meringue, fresh berries



Chef de Cuisine, Prateek Bisht | Executive Chef, Federico Seligardi | plus applicable taxes and gratuities

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