

MOTHER'S DAY DINNER

\$125++ 3-Course Prix Fixe Menu | 3:00pm to 8:00pm

sesame potato loaf
black truffle butter, sea salt

PRIMER *select one*

shrimp cocktail (5) ^{GF}
cocktail sauce, lemon

red roof roll*
shrimp, avocado, topped with spicy
tuna, spicy mayo, eel sauce

blue point oysters* ^{GF}
half dozen

caesar salad
romaine, croutons, parmesan,
classic caesar dressing

triple spicy roll* ^{GF}
spicy yellowtail, salmon, tuna,
jalapeño topped with tuna,
salmon, yellowtail

caramelized figs ^{GF}
shaved prosciutto, almonds,
goat cheese

iceberg wedge
whipped blue cheese,
sweet 100 tomato, bacon lardon,
point Reyes

nigiri trio*
tuna, sweet & sour shishito; salmon,
chive miso; hamachi, thai chili, cilantro

shrimp & lobster wontons
pan-seared, hoisin glaze, miso mustard

gnocchi
parmesan-white truffle sauce

ENTRÉE

select one entrée | served with whipped potatoes and creamed spinach for the table

delmonico*
truffle butter sauce, crispy onions

wellington*
filet mignon, mushroom duxelles,
bordelaise, brie fondue, puff pastry

filet mignon* ^{GF}
10 oz.

new york strip* ^{GF}
14 oz. 35-day dry-aged usda prime

colorado rack of lamb
roasted potato, wild ramps, white
asparagus, sherry demi glaze +\$15

scottish salmon* ^{GF}
peewee potato, persillade, crispy leeks

porterhouse for 2* ^{GF}
40 oz. 35-day dry-aged usda prime
(one per two guests to share)

first harvest spring pasta
wild mushroom, white asparagus,
bloomsdale spinach, grated
seehive cheese

everything crusted tuna*
wasabi mashed potatoes,
creamed spinach

heritage pork tenderloin
carrot purée, honey-poached cherry,
roasted carrot, orange gastrique

roasted half chicken ^{GF}
honey cayenne glaze, grits, arugula,
warm bacon dressing

ENHANCEMENTS

oscar style 30. | butter poached lobster 39. | parmesan crust 6. | melted blue cheese 6.

DESSERT *select one*

carrot cake
whipped carrot icing, brandied raisin,
smoked maple

ny style cheesecake
triple berry compote

crème brûlée
the classic



Pricing is plus tax & gratuity. Please note our regular menu will be unavailable on Mother's Day. | *Served raw, undercooked or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish and/or gluten. Please inform your server if a person in your party has a food allergy or intolerance