



MOTHER'S DAY \$70

Wine Pairings +\$25

tax, alcohol & gratuity not included

Fennel-Seared Tuna

NV, Les Allies, Brut Rosé, France

Spring Panzanella Salad

2022, St Suprey, Sauvignon Blanc, California

Creamy Pea Soup

2021, Las Campanas, Rosé, Baha Montana, Spain

Local Haddock in Paper

*2021, Drumheller Cellars, Cabernet Sauvignon,
Columbia Valley, Washington*

Braised Short Rib

*2023, Santa Margherita, Pinot Grigio,
Valdagige, Italy*

Statler Chicken

*2022, Martin Ray Winery, Pinot Noir,
Sonoma Coast, California*

Mascarpone Cheesecake

2020, Chateau Fontaine, Sauternes, Bordeaux, France

Chocolate Semifreddo

2008, Miles Tinta Negra, Madeira Colheita, Portugal

Cheese Board

Inniskillin, Gold Vidal, Icewine, Ontario, Canada

STARTER

(Choose One)

fennel-cucumber slaw / blood orange vinaigrette / sea salt cracker

or

chilled asparagus / arugula / burrata / garlicky croutons /
lemon-ramp vinaigrette

or

crispy prosciutto / whipped ricotta crostini

ENTRÉE

(Choose One)

beluga black lentils / preserved lemon-ramp butter / pickled fennel /
lavender salt / hazelnuts

or

sour cream-chive polenta / just-charred asparagus / crispy shallots

or

chorizo crumble / sweet potato mash / melted swiss chard

DESSERT

(Choose One)

orange curd / caramelized cardamom honey / pistachios

or

sesame brittle / Kahlua whip / espresso meringue

or

brie / cheddar / honey chevre / citrus marmalade /
chocolate hazelnut brittle / crostini

*May contain raw or undercooked ingredients.

Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.