



## 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 Monkfish Cassoulette

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

### Braised Short Rib

*2021, "Gordo", Monastrell, Yecla, Spain*

### Statler Chicken

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

### Mascarpone cheese cake

*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)

cannellini beans / wilted spinach / whole grain glazed carrots /  
green bean puree / almond-shallot crumble

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

sesame brittle/kalua 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.