

**\$65**  
PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE

## STARTERS

ASPARAGUS BISQUE, TRUFFLE CRÈME FRAICHE

YAKITORI GRILLED SALMON SKEWERS, YUZUPON

DUROC PORK BELLY CONFIT, SWEET CORN SUCCOTASH

BABY SPINACH, ROASTED BEET, CHEVRE, SUNFLOWER SEEDS

## ENTREES

ATLANTIC SALMON

*Spring Pea Gnocchi, Citrus Beurre Blanc*

BOUNTY SLAM

*Applewood Bacon, Gouda Grits, GF Biscuits, Seasonal Fruit,  
Scrambled Farm Eggs*

NY STRIP STEAK

*Pommes Frites, Red Wine Bordelaise*

CRISPY BRUSSEL SPROUTS AND CURRIED RED LENTILS

*Butter Braised Radishes*

JIDORI™ FREE RANGE HALF CHICKEN

*Fines Herbes, Robuchon Potatoes, Heirloom Carrots*

CLASSIC QUICHE LORRAINE

*Spinach, Bacon, Gruyere, GF Pie Crust*

## DESSERT

DARK CHOCOLATE CHEESECAKE

*Espresso Sable Crust, Chantilly Cream*

POACHED PEAR

*Mascarpone, Walnuts, Vin Cotto*

ICE CREAM AND SORBET

*Fresh Berries*



Mother's Day 2023

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.