



MOTHER'S DAY DINNER

Featured Dishes

FIRST COURSE

CRAB & COCONUT SOUP 28.

dungeness crab | lemongrass coconut cream
pickled chilis | cilantro

BURRATA & EGG CROSTINIS 24.

arugula | frisee | fresh-sliced burrata | salmon roe
yuzu kosho vinaigrette | micro wasabi | baguette crostinis
add Osetra Caviar +35.

SECOND COURSE

WHOLE BRANZINO 58.

herb-stuffed sea bass | roasted heirloom tomatoes | sautéed spinach
hearts of palm | lemon gemolata | micro basil

PROSCIUTTO-WRAPPED CHICKEN ROULADE 44.

gorgonzola & olive stuffed chicken | celery root puree | glazed fava beans
confit hen of the woods mushrooms | creamy pesto sauce

DESSERT

STRAWBERRY ROSE WATER TRIFLE 16.

vanilla cream | prosecco-infused sponge