



MOTHER'S DAY DINNER

STARTER

(CHOOSE ONE)

HOUSE SMOKED TROUT

horseradish crème fraîche • watermelon radish • fingerling potato chips • dill

ROASTED BEETS & BURRATA

prosciutto • bing cherries • hazelnut • balsamico

WOOD OVEN ROASTED MUSSELS

pilsner • garlic • Fresno chiles • toasted baguette

WOOD OVEN ROASTED MEATBALLS

sundried tomato jam • Bellwether Farm ricotta • basil

CHILLED DELTA ASPARAGUS

sauce gribiche • herb salad

MAIN COURSE

(CHOOSE ONE)

LOCAL PETRALE SOLE

English peas • Nantes carrot • Dungeness crab risotto • fennel pollen

GRILLED WAGYU BAVETTE STEAK

grilled spring leeks • fava beans • fingerling potato • Dijon-herb butter

RICOTTA GNOCCHI

snap peas • pea sprouts • pine nuts • parmigiano-reggiano

GRILLED SAKURA PORK CHOP

fava greens • crispy polenta • rhubarb compote

STROZZAPRETI & LAMB RAGU

bloomsdale spinach • rosemary • garlic • lemon • pecorino romano

DESSERT

(CHOOSE ONE)

STRAWBERRY TART

almond crust • vanilla bean custard • basil

ICE CREAM SANDWICH

lavender macaron • Laura Chanel chevre ice cream • blueberry compote

FLOURLESS CHOCOLATE CAKE

whipped crème fraîche • hazelnut rocher

\$85 PER PERSON

Tax & gratuity not included

iEat Rewards and Give Cards may not be redeemed

EXECUTIVE CHEF kurt spataro • CHEF DE CUISINE a.j. nist