



Mother's Day Dinner

MAY 14, 2023

5:00PM - 9:00PM

AMUSE BOUCHE

RED OAK LETTUCES,

SAENG'S STRAWBERRIES, GOAT CHEESE AND AGED BALSAMIC

Brut Rosé, Lucien Albrecht, Crémant d'Alsace, France NV

PARMESAN RISOTTO,

BUTTERED LOBSTER, ENGLISH PEAS AND TRUFFLE CREMA

Chardonnay, Grigich Hills, Carneros, Napa Valley 2018

ALMOND WOOD GRILLED FILET MIGNON,

DELTA ASPARAGUS AND POMMES PURÉES, BORDELAISE

Cabernet Sauvignon, Barnett Vineyards, Spring Mountain District 2018

MILLE-FEUILLE

VANILLA PASTRY CREAM, RASPBERRY COULIS, SEASONAL BERRIES

Cascinetta Vietti Moscato d'Asti 2018

MIGNARDISES

\$105 per guest

Wine Pairing \$45 per guest

A La Carte Children's Menu Available