



HAPPY MOTHER'S DAY

APPETIZER

SHORT RIB & BRIE BRUSCHETTA 34

SLOW-BRAISED SHORT RIB & BRIE BRULEE ON TOASTED ARTISANAL BREAD, CARAMELIZED SHALLOTS FINISHED W/ AGED BALSAMIC GLAZE

YELLOWTAIL CRUDO 26

THINLY SLICED YELLOWTAIL, JALAPENO, SCALLION, YUZU PONZ SAUCE

EGGPLANT IMAM 24

OVEN BAKED ITALIAN EGGPLANT W/ GREEK FETA, BRAISED SWEET ONIONS, HOMEMADE TOMATO SAUCE & BASIL OIL

BURRATA DI BUFALA 26

CREAMY BURRATA CHEESE, CITRUS FRUITS, CRISPY GREENS, OLIVE OIL & TOASTED PISTACHIS TOPPED BALSAMIC GLAZED

MAIN COURSES

SURF & TURF 84

10 OZ FILET MIGNON, GRILLED TO PERFECTION, PAIRED W/6OZ GARLIC SHALLOT-BUTTER LOBSTER TAIL, SERVED OVER POMMES CROQUETTES

HONEY-MISO SEA BASS 56

HONEY-MISO GLAZED CHILEAN SEA BASS W/ FRAGRANT JASMINE RICE, SAUTEED BOK CHOY & SHAVED SCALLIONS

CHICKEN ROULADE 46

A SUCCULENT PAN-SEARED, TO GOLDEN CRISP, FETA STUFFED CHICKEN ROULADE OVER WILD MUSHROOM CREAM & GRILLED ASPARAGUS

LOBSTER PAPPARDELLE 52

FRESH PAPPARDELLE TOSSED W/ BUTTER-POACHED LOBSTER, BATHED IN BLACK TRUFLE CREAM

DESSERT

CRUST & CHOCOLATE TART 15

MADE WITH AN OREO CRUST, A RICH DECADENT CHOCOLATE GANACHE FILLING, WHIPPED CREAM

TIRAMISU 14

LADYFINGER PASTRIES DIPPED IN COFFEE, LAYERED WITH A WHIPPED MIXTURE OF EGGS, SUGAR AND MASCARPONE AND



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