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Happy Mother's Day!

5 Course Meal with Complimentary Drink

(Choice of a glass of red wine, white wine or Champagne)



FIRST COURSE

Seasonal Soup

SECOND COURSE

(Choice of)

Arugula salad with oranges, fennel, lemon vinaigrette & parmesan cheese
Dungeness crab salad with avocado, apple, grapefruit, tarragon & mustard aioli
tomaes bay Pt Reyes oysters (4) on the half shell with spicy orange mignonette
Butter Lettuce Salad with poached pear, candied walnuts, watercress & Point Reyes blue cheese
Japanese Yellowtail Hamachi with watermelon radish, jalapeno, toasted sesame, daikon sprouts & ponzu sauce
Yellowfin tuna with spicy sriracha, radish, toasted sesame, seaweed, avocado, nori & *low sodium soy

THIRD COURSE

(Choice of)

Baked Laura Chenel goat cheese with basil pesto, tomato concassée & pinenuts
simply sauteéd Sea of Cortez wild prawns with parsley, garlic, lemon, shallots, tomato confit & brown butter
Steamed Prince Edward island mussels with garlic, tomato confit, white wine, shallots & grilled bread*
Fresh Alaskan Halibut with zucchini, capers, fresno peppers, parsley, tomato confit, brown butter & lemon
seared Scallops with mashed potatoes, brussels sprouts, bacon & truffle sauce

FOURTH COURSE

(Choice of)

Pan roasted rocky Jr. Range chicken with fresh herbs, mashed potatoes & jus de poulet
*Spaghetti with himalayan truffles, tomatoes, basil & parmesan cheese
maple leaf farm Duck breast with frisee, currants, bacon, arugula, fingerling potatoes & huckleberry sauce
roasted Rack of lamb with sautéed eggplant, zucchini, red peppers, nicoise olives & lamb jus
Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano
potato wrapped Seabass with crapers, Fresno peppers, parsley, tomato confit, brown butter & lemon
grilled golden gate natural angus Hanger steak with roasted potatoes, zucchini, tarragon butter & wine sauce

FIFTH COURSE

(Choice of)

Point Reyes Blue Cheese with fruits & currants
Grapefruit granite
Semifreddo all' amaretto*
Vanilla bean crème brûlée
Vanilla bean gelato with biscotti*
Valrhona Chocolate Ice cream with whip



* MAXIMUM TIME ALLOWED FOR DINING IS 2 HRS AS PER SF HEALTH DEPARTMENT *

\$89.99 per person

These plates are designed to be shared & brought to you as it's ready from our kitchen.

We accept all major credit cards, limit 2 cards per table please.

*Menu subject to availability | *Items with Gluten*