



Happy Mother's Day!

4 Course Meal with Complimentary Drink

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



FIRST (Choice of)

Potato **Leek Soup** with parsley, chives, cream, croutons and truffle oil
Maine **Lobster Broth with Prawns**, cream, tomatoes, celery & tarragon

SECOND (Choice of)

Tomales Bay Pt Reyes **Oysters** (5) on the half shell with spicy orange mignonette
Dungeness Crab Salad with avocado, apple, grapefruit, tarragon & mustard aioli
Yellowfin Tuna with crostini*, spicy sriracha, radish, toasted sesame, avocado, nori & gluten free soy sauce
Arugula salad with fennel, apple, mandarin, lemon vinaigrette & parmesan cheese
Japanese Yellowtail Hamachi w/ watermelon radish, jalapeno, toasted sesame, daikon sprouts & ponzu*
Baked Laura Chenel **Goat Cheese** with basil pesto, tomato concassée & pinenuts w/ grilled bread*
Steamed Prince Edward Island **Mussels** with garlic, tomato confit, white wine, shallots & grilled bread*
Simply sautéed **Sea of Cortez wild prawns** w/ parsley, garlic, lemon, shallots, tomato confit & brown butter

THIRD (Choice of)

Seared Scallops with mashed potatoes, asparagus, bacon w/ truffle sauce
Seasonal Fish with zucchini, capers, fresno peppers, parsley, tomato confit, brown butter & lemon
Potato Wrapped **Seabass** with capers, fresno peppers, parsley, tomato confit, brown butter & lemon
Maple Leaf Farm **Duck Breast** golden beets, poached apple, currants, bacon, goat cheese & sherry vinegar sauce.
Duck Confit ala mode with Lemon, english peas and Risotto
Grilled Golden Gate Natural Angus **Hanger Steak** with zucchini, roasted potatoes
& moutarde verde bordelaise sauce
Roasted **Rack of Lamb** withautéed eggplant, zucchini, nicoise olives, red bell peppers
& au gratin potatoes & lamb jus
***Spaghetti** with himalayan truffles, tomatoes, basil & parmesan cheese
Truffle Risotto with baby shiitake, king trumpet, oyster mushrooms & reggiano
Pan Roasted Rocky Jr. **Range Chicken** with fresh herbs, mashed potatoes & jus de poulet

FOURTH (Choice of)

Semifreddo all' amaretto*
Flourless Chocolate cake with vanilla Gelato
Vanilla bean crème brûlée
Vanilla bean gelato with biscotti*
Grapefruit granite
Valrhona chocolate gelato with whip

\$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*