

Mothers Day 2018
78 Two Course 86 Three Course, Kids 38

Appetizers

Tuna Tartare

Avocado, Spicy Radish, Ginger Dressing*

Burrata

Rhubarb Jam, Arugula, Black Pepper and Shiso

Crispy Salmon Sushi *

Chipotle Mayonnaise, Honey-Soy

Sucrine Salad

Blue Cheese Dressing, Spring Peas, Bacon and Mint

Gulf Shrimp Salad

Mesclun, Avocado, Truffle Vinaigrette, Champagne Dressing

Kale Salad

Lemon and Parmesan (Add Chicken, Salmon or Shrimp 12)*

Mozzarella Pizza

Tomatoes, Chili Flakes and Basil

Black Truffle Pizza

Fontina Cheese, Frisee, Chive

Brunch

Served 11:30am-3pm

Vanilla Chia Bowl

Dates, Cacao, Brazil Nuts, Hemp and Fruit

Eggs Benedict

Choice of Canadian Bacon or Smoked Salmon *

Omelet

Asparagus, House-Made Boursin, French Fries

Lemon Ricotta Pancakes

Strawberry Compote

Smoked Salmon Avocado Toast

Multigrain Bread, Yuzu Pickles, Poached Egg

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Drew Hiatt

Entrees

Paccheri and Meatballs

Smoked Tomato Ragu, Parmesan Cheese*

Spring Vegetables

Grains, Salsa Verde and Lime

Maine Lobster Roll

Yuzu Aioli, Pickled Chiles, Micro Celery

House-Made French Fries

Sesame Crusted Salmon Salad

Beets, Apples and Sesame Vinaigrette*

Grass Fed Cheeseburger

Truffle Aioli, Brie Cheese, Yuzu Pickles,

House-Made French Fries*

TRH Fried Chicken

Buttered Spinach, Habanero-Elderflower Ferment and Basil

Grilled NY Strip

Potato Puree, Asparagus and Miso-Mustard Sauce*

Desserts

Warm Chocolate Cake

Vanilla Ice Cream

Caramel Sundae

Candied Peanuts and Popcorn, Whipped Cream

Crème Fraiche Cheesecake

Poached Rhubarb, Ameretti Crust, Hibiscus Sorbet

Strawberry Short Cake

Basil Sorbet, Macerated Strawberries, Chantilly

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.