

Mother's Day 2019

Adults 78, Children 38

Appetizers

Crispy Salmon Sushi
Chipotle Mayonnaise, Soy Honey*

Tuna Tartare
Avocado, Spicy Radish, Mushroom-Yuzu Vinaigrette *

Warm Asparagus
Chanterelle Vinaigrette, Hazelnuts and Mache

Kale and Broccoli Salad
Mustard Vinaigrette, Soft Boiled Egg*

Spring Pea Soup
Crispy Croutons, Parmesan Foam

Gulf Shrimp Salad
Mesclun, Avocado, Truffle Vinaigrette, Champagne Dressing

Mozzarella, Tomatoes and Basil Pizza
Black Truffle Pizza and Fontina Cheese Pizza

Brunch

Vanilla Chia Bowl
Dates, Cocoa, Coconut, Hemp and Fruit

Lemon Ricotta Pancakes (add Berries +5)

Seasonal Omelette
Asparagus, Morel Mushroom, Boursin Cheese*

Maine Lobster Roll, Yuzu Aioli, Pickled Chilies

Eggs Benedict
Choice of Canadian Bacon, Smoked or Lobster*

Croque Monsieur
House-Made Ham, Spicy Mornay (add Egg+4)

Chicken Confit Hash
Yukon Potato, Fried Egg, Leeks and Sauce Charon*

Chef/Proprietor Jean-Georges Vongerichten
Chef de Cuisine Drew Hiatt

Entrees

Paccheri and Meatballs
Smoked Tomato Ragu, Parmesan

Fresh Pappardelle
Artichokes, Ramps, Green Chile and Parmesan

Assorted Spring Vegetables
Lemon and Basil

Crispy Black Sea Bass
Chanterelles, Lemon and Parsley

Grass-Fed Cheddar Cheeseburger
Frizzled Onions, House-Made Pickles and French Fries*

Parmesan Crusted Chicken, Artichokes, Lemon-Basil Sauce

Pepper Crusted NY Strip Steak
Potato Gnocchi, Morel Mushroom, Fava Beans and Tarragon*

Caramelized Local Diver Scallops
Sweet and Spicy Sauce, Sugar Snap Peas and Mint*

Desserts

Warm Chocolate Cake, Vanilla Ice Cream

White Chocolate Mousse, Blueberries, Pistachio, Lemon Ice Cream

Lime Bundt Cake, Tropical Fruit, Macadamia, Coconut Sorbet

Chocolate Chip Cookie Sundae, Peanut Butter Mousse, Fudge Sauce,
Caramel, Vanilla Ice Cream

*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