

HAPPY MOTHER'S DAY

\$75 PP / THREE COURSE MENU



PREMIERS PLATS

Chilled Spring Cucumber Buttermilk Vichyssoise
crème fraiche, dill, lemon oil

Salade Jardinière
local greens, pears, fennel, Roquefort, calamansi vinaigrette

Green Asparagus
béarnaise sauce, shaved egg, pickled mustard seeds

Citrus-Cured Hamachi
passionfruit, French radish, cucumber

Duck Rillettes
cornichons, caperberries, baguette

Hudson Valley Foie Gras
strawberry, Sauternes sabayon, pistachio crisp, brioche



PLATS PRINCIPAUX

Avocado Toast & 63° Egg
house baked sourdough bread, radish, tomato

Risotto Printanier
carnaroli rice, English peas, fava beans, ramps, candied pine nuts, Comté fondue

Croque Madame
ham, Gruyère cheese, béchamel sauce, sunny side farm egg

Pan Roasted Sea Bass
watercress, Belgian endive, beurre noisette, Meyer lemon

Roasted Stuffed Chicken
mushroom duxelles, polenta, morels, carrot velouté

Chateaubriand
beef tenderloin, house made French fries, sauce Bordelaise



DESSERTS

Pavlova
strawberry, meringue, citrus, passionfruit crémeux

Hazelnut Mille-Feuille
puff pastry, praliné crémeux, meringue noisette

Profiteroles
vanilla pastry cream, chocolate sauce

Selection of Domestic and Imported Cheese
honeycomb, candied nuts, preserves, baguette

