

MOTHER'S DAY

APPETIZERS

Spring Salad

Mesclun Greens, Pickled Goose Berries, Ramps, Mandoline Shaved Rhubarb, Camembert Wedge & Rhubarb Honey Vinaigrette

Pea & Mint Soup

Crispy Prosciutto, Crème Fresh & Garlic Croutons

Parisienne Gnocchi

Duck Confit, Snow Pea Ginger Pomegranate Glaze

Champagne Cured Salmon

Citrus Frisee, Watermelon Radish, Pickled Yellow Beets, Lime Dill Aioli

Crispy Deviled Egg

Panko Coated, Dice Ora King Salmon & American Sturgeon Caviar Over A Brunoises Of Pickled Red Onion & Red Cabbage

ENTREES

Pan Roasted Chilean Sea Bass

Seasonal Root Vegetables, Shrimp & Vegetable Risotto, Grilled Jumbo Shrimp & Citrus Beurre Blanc

Porcini Crusted Roasted Rack of Colorado Lamb

Mushroom Scented Pearl Barley, Exotic Mushrooms, Glazed Carrots & Rosemary Demi

Pan Roasted Filet Mignon

Bavarian Pretzel Bread Pudding, Butter, Onion & Bacon Sauce, Charred Broccoli Rabe & Veal Demi

MOTHER'S DAY

Pappardelle With Lamb Ragu
Mint Pesto & Lemon Ricotta

Roasted Duck Breast
Sweet Potato Spaetzle, Roasted Cauliflower, Cipollini Onions & Pomegranate Sweet & Sour Sauce

DESSERTS

"Cocotufu"
Coconut Ice Cream, Coconut Brittle, Toasted Coconut & Chocolate Shell

Mixed Seasonal Berries
Chantilly Cream

Trio Of Chocolate
Multan Chocolate Cake, Rich Chocolate Mousse, Chocolate Ice Cream, Chantilly Cream & Chocolate Nibs

"Bananas Foster"
Bruleed Bananas, Peanut Butter Mousse & Banana Peanut Butter Ice Cream

Freshly Brewed Coffee & Specialty Teas

Priced Fixed
95

For The Kids
Chef Selection Of House Made Pasta
Please Ask Your Server For Descriptions
Priced Accordingly

Host/Owner Joachim "Kim" Costagliola
Host/Manager Steven Borchers
Please Inform Your Server of Any Allergies or Dietary Restrictions.
Please Refrain from Cellular Phone Use in The Main Dining Room.
It Is Our Pleasure to Serve You.
Happy Mother's Day

A 4% Fee Will Be Added for Credit Cards.