

❄️ MOTHERS DAY MENU ❄️

\$ 60 PER PERSON

SALAD CHOICE OF :

LIVING SALAD

LOCAL GROWN ORGANIC PETITE MIXED GREENS, W/ QUINOA & LITE LEMON DRESSING.

GEM LETTUCE CAESAR

OLD SCHOOL CLASSIC TOSSED WITH PERFECT GEM LETTUCE.

BURRATA CHEESE

FRESH CREAMY WHOLE MILK CHEESE WITH MICRO GREENS, TOMATOES, BALSAMIC GLAZE.

SOUP :

WILD MUSHROOM BISQUE

ROASTED WILD MUSHROOMS, IN A LIGHT CREAMY BEEF BROTH.

LOBSTER BISQUE

RICH FLAVORFUL CLASSIC FROM CHEF MARC WITH LOBSTER MEAT.

PASTA CHOICE OF :

DUROC PORK GNOCCHI (BOLOGNESE)

SHRIMP & WILD CRAB BLACK PASTA

WHITE TRUFFLE CREAM SAUCE, WITH ENGLISH PEAS.

ENTRÉE CHOICE OF :

ORGANIC CHICKEN BREAST FLORENTINE

TOPPED WITH PROSCIUTTO, MOZZARELLA &
SPINACH W/ WHITE WINE & SAGE SAUCE.

NORWEGIAN WILD HALIBUT

THICK CUT SNOW WHITE FILET SUN-DRIED
TOMATO & ROMAN ARTICHOKE.

*PRIME NEW YORK STEAK

WELL MARBLED BEEF, WITH WILD
MUSHROOMS. "NO WELL DONE, ORDER
CHICKEN PLEASE"

WILD SHRIMP SCAMPI

BAKED IN FRESH BUTTER, GARLIC, WHITE
WINE & LEMON.