



MOTHER'S DAY VIENNOISERIE  
*mini croissants, mini danishes, home-baked focaccia  
served family style*

*First course*

\*SUSHI GRADE TUNA TARTARE  
*house-made ginger dressing, crispy leeks*

FRESH HEARTS OF PALM SALAD  
*poached atlantic salmon, Bedell chardonnay, shallots, thyme, local mixed greens*

STUFFED LOCAL VINE-RIPENED TOMATO  
*seafood paella, little necks, paprika, olive oil*

WARM ASPARAGUS SALAD  
*local mixed greens, poached egg, sunflower seeds, ricotta salata, hollandaise*

HEIRIROOM TOMATO BURRATA SALAD  
*fresh basil, shallots, aged balsamic*

*Second course*

\*L.I. DUCK BREAST  
*sweet potato puree, spring vegetables*

\*8<sup>oz</sup> ALLEN BROTHERS AGED FILET MIGNON  
*french fries, peppercorn sauce*

GRILLED BRANZINO  
*baby fennel, roasted fingerling potatoes, antonori sauce*

HOUSEMADE ORECCHIETTE  
*Sabatino black truffle, cream sauce*

GRILLED SALMON  
*traditional South of France ratatouille, olive oil, fried basil*

*Third course*

FRENCH BASQUE CHEESECAKE  
*strawberry jam*

UPSIDE DOWN CHOCOLATE SOUFFLÉ  
*vanilla gelato, decadent hot chocolate*

PAYARD'S PAVLOVA  
*meringue, mascarpone cream, raspberry lychee sorbet*

VELVETY PEANUT BUTTER & CHOCOLATE BABA AU RHUM  
*creamy peanut butter, chocolate crunchies, vanilla gelato*

SORBET OR ICE CREAM

**\$75/PER PERSON**

**CHILDREN'S  
MENU  
\$29 FOR 2 COURSES**

**CHICKEN TENDERS & FRENCH FRIES  
SPAGHETTI WITH BUTTER AND CHEESE  
or POMODORO SAUCE**

**SORBET OR ICE CREAM**