

# MOTHER'S DAY 2021

85 PER GUEST

## AMUSE BOUCHE

FOR THE TABLE

### ARTISINAL PASTRIES

CHEF'S SELECTION OF ASSORTED BREAKFAST PASTRIES

### GREEK YOGURT PARFAIT

LOCAL HONEY, BLACKBERRY COMPOTE

## FIRST COURSE

PLEASE MAKE ONE SELECTION

### LOBSTER & KING CRAB BISQUE

COCONUT CREAM, LEMONGRASS EMULSION

### SHORT RIB HASH

PASTRAMI SHORT RIB, BACON FRIED POTATOES, SUNNY-SIDE EGG

### SMOKED SALMON BENEDICT

POACHED EGG, ASPARAGUS, BÉARNAISE, TROUT ROE

### SEARED HONOLULU TUNA

QUAIL EGG, HARICOT VERT, BLACK OLIVE CAMEL, FINGERLING CHIP

## SECOND COURSE

PLEASE MAKE ONE SELECTION

### STEAK FRITES

6OZ PRIME HANGER STEAK, SAUCE AU POIVRE, HERB AÏOLI

### CROQUE MADAME

GRUYÈRE CREAM, KUROBUTA HAM, SOURDOUGH

### CHICKEN & WAFFLES

CHEDDER-CHIVE WAFFLES, CRISPY CHICKEN THIGHS, MAPLE SYRUP

### SHAKSHUKA

BAKED EGGS, RED PEPPERS, TOMATOES, SOURDOUGH

## DESSERT

PLEASE MAKE ONE SELECTION

### MINT CHIP PROFITEROLES

WARM CHOCOLATE DRIZZLE, MINT GELATO

### STRAWBERRY LEMON TART

LEMON CHIFFON CAKE, STRAWBERRY MOUSSE, LEMON CURD

### BOURBON BANANA BREAD PUDDING

SPIKED CAMEL SAUCE, BOURBON VANILLA ICE CREAM

## ADDITIONS FOR THE TABLE

PRICED INDIVIDUALLY

### BOURBON STEAK RESERVE CAVIAR

*SUSTAINABLY HARVESTED BY REGIIS OVA*

DOMESTIC ROYAL 90 KALUGA HYBRID 135 OSSETRA 195

TRIO TASTING 415

### SHELLFISH PLATTERS 95

4 OYSTERS, 4 GULF SHRIMP, 1/2 LOBSTER, KING CRAB

#### CAST-IRON BROILED

RED MISO BUTTER

CHARRED LEMON

LEMONGRASS TEA

#### \*ICE-COLD

GIN-SPIKED COCKTAIL SAUCE

GREEN GODDESS

CHAMPAGNE MIGNONETTE

### MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM  
MARKET VEGETABLES

87

### MICHAEL'S TUNA TARTARE

ASIAN PEAR, PINE NUT, HABANERO  
QUAIL EGG, SESAME

24