



Happy Mother's Day

to start

- Cinnamon Bun** | 5ea
- Popovers** | spring garlic honey butter | 4a
- Deviled Egg** | aioli, dijon, chili, chives | 3.5ea

first

- Baby Gem Salad** | green goddess dressing, cucumber, snap peas, asparagus, bruciata, pickled red onions, egg
- Farm Asparagus** | parmesan, deep fried soft poached egg, prosciutto, grits
- White Asparagus Soup** | roasted mushrooms, asparagus, crème fraîche, lemon, herbs
- Salmon and Avocado Toast** | smoked salmon, everything spice, radishes, red onion

second

- Smoked Duck Breast** | strawberries, chai parsnip purée, confit leg, frisée salad, hazelnuts
- Ricotta Gnocchi** | nettle pesto, ramps, fava beans, asparagus, parmesan, pistachio
- Prime Skirt Steak** | spring onion purée, romesco, haricot verts, mushrooms, potatoes
- Pan Seared Halibut** | herb velouté, snap pea salad, potatoes, carrots, asparagus
- 8oz Filet** | au poivre sauce, potato purée, asparagus, lemon, shallot, parmesan | 15+

third

- Orange Blossom Roulade** | sponge cake, orange blossom mascarpone cream, pistachio
- Brownie Sundae** | chocolate fudge brownie, vanilla ice cream, caramel, fudge
- Strawberry Rhubarb Tart** | pâte sucrée crust, whipped cream
- Chocolate Pot de Crème (GF)** | caramel, chantilly cream

drink

- 375ml Carafe of Sancerre** | Domaine du Pré Premelé, Loire Valley, France | 36
- Rosé Adventure** | three pink selections throughout your meal | 32
- Alcohol-free Sparkling Rosé Wine** (demi-sec) | Wölffer Estate "Spring in a Bottle" | 14/gl

Prix-Fixe Menu | 75