



Mother's Day

Dinner menu

{ amuse bouche }

Luca Bosio Brachetto D'Acqui, Piedmont, Italy
Sunchoke croquette brie cheese and honey

{ first course }

CHILLED CANTALOUPE MELON SOUP

olive oil & nduja oregano, toast sourdough bread

SPICY NICOISE SALAD

little gem, hard boiled quail eggs, green beans, baby artichokes, olive, spring onion, shallots & spicy dijon mustard dressing

BEET & GOAT SALAD

beetroot, pickled turnip, goat curd, balsamic dressing

{ second course }

FILET MIGNON

8 oz. filet mignon, smoked bacon hash, fried duck eggs

PAN SEARED SALMON

atlantic salmon, celeriac puree, roasted delicata squash, salsa macha, pomegranate, cilantro

CHICKEN WINE

jidori chicken braised with wine lardon mushroom garlic & red burgundy wine, fingerling potatoes

{ dessert }

CHOCOLATE MOLTEN CAKE

homemade clotted cream ice cream

BERRIES TART

mixed berries & pistachio cream

BERRIES BOWL

served with nuts & herbs with vegan ice cream (v)

(v) vegan