



Mother's Day Dinner

Sunday, May 8th 2022

Supplement Pre-Course:

Caviar served with housemade brioche & accoutrements
Royal White Sturgeon \$105, Kaluga Hybrid \$120, Ossetra Royal \$175, Petrossian \$410

1st Course (choose 1)

Charcuterie a selection of cured meats with housemade pickles

Australian Prawns Red Harissa, Lime, Fine Herb

Sausage Chef's daily selection, Fennel Kraut, Thai Black Mustard

Market Salad Radish, Carrot, Fennel, Pistachio, Vinaigrette

Burrata Basil Blossom, Blueberry Jam, Seeded Cracker

Beef Tartare Black Aioli, Jalapeno, Romaine

Main Course (choose 1)

Agnolotti Chestnut, Ricotta, Parmesan

Berkshire Pork Chop Peanut, Lime, Coriander, Sesame Vinaigrette

Ora King Salmon Green Curry, Fried Shallots

Roasted Chicken (½ Bird) Potato Pave, Jalapeño Aioli, Jus

Rack of Lamb (allow 45 minutes minimum) Green Harissa, Marinated Fennel, Petite Herbs

8oz Filet 100% Grassfed, Australia

10oz Linz Heritage NY Strip Black Angus, Nebraska

12oz Boneless Ribeye Black Angus, Nebraska

For the Table

Georgie's Country Mash & Crispy Brussels Sprouts

Craft Cocktails

Emerson Seedlip Garden (N/A), Green Chartreuse, St Germaine, Cucumber Syrup, Lavender, Lime Add spirit (Tito's, Casamigos, Roku, Plantation) +12	10
Nitro Tech Casa Noble Reposado, Illegal Joven, Licor 43, Borghetti, Five Farms, Espresso	22
Como La Flor Don Julio Reposado, Limavady, Lo-Fi Gentian Amaro, El Cantinero Lime	24
What-A-Melon Basil Infused Zephyr Gin, Elijah Craig Bourbon, Green Chartreuse, Watermelon, Strawberry Syrup	20
Night in Oaxaca Cilantro Infused Patron, Illegal Joven, Jalisco Orange, El Cantinero Grapefruit, Lime, Fever Tree, Grapefruit, Firewater	20
Bourbon & Broadway Stellum Bourbon, Amaro Montenegro, WhistlePig Maple Syrup, Lemon, Pinot Noir	20
Smoke n Mirrors WhistlePig Farmstock, Soledad 8yr, Carpano Antica, Ancho Reyes, Fernet Syrup	40
Butterfly Effect Butterfly Pea Infused Belvedere, Martin Millers Gin, Yellow Chartreuse, Italicus, Grapefruit Bitters	20
El Cubano Diplomatico Reserva Exclusiva, Dalmore Cigar Malt, TX Bourbon, Burlisque Bitters, Pineapple Tincture, Coke Reduction Syrup	24

Wines by the Glass

Jeio Prosecco Valdobbiandene, IT NV	14
Lanson Brut Champagne, FR NV	25
Collet Brut Rosé Champagne, FR NV	28
Ruinart Brut Rosé Champagne, FR NV	38
J. Bouchon País Salvaje Blanco Secano Interior, Maule, Chile 2019	13
Saint Clair Sauvignon Blanc Marlborough, NZ 2021	14
Saget La Perriere Sancerre Loire Valley, FR 2020	21
Jordan Chardonnay Russian River, CA 2019	18
Louis Latour Chablis 'La Chanfleure' Chablis, FR 2020	22
Rose Gold Rosé Provence, FR 2020	14
Château D'Esclans 'Rock Angel' Rosé Provence, FR 2020	18
Pierre Girardin Bourgogne Rouge 'Éclat de Calcaire', FR 2018	28
Domaine L'Aurage Cotes de Bordeaux, FR 2015	25
RouteStock Pinot Noir Sonoma Coast, CA 2020	16
Simi Cabernet Sauvignon Alexander Valley, CA 2018	15
Daou 'Reserve' Cabernet Sauvignon Paso Robles, CA 2019	25
Celeste Crianza Tempranillo Ribera Del Duero, Spain 2018	15
Ridge 'East Bench' Zinfandel Sonoma County, CA 2019	14
Antinori 'Il Bruciato' Super Tuscan Bolgheri, IT 2020	16
Girard Petite Syrah Napa Valley, CA 2018	16
Orin Swift 'Abstract' Red Blend California 2019	23

<p>Pahlmeyer 'Jayson' Cabernet Sauvignon Napa Valley, CA 2018 60</p> <p>Overture by Opus One Napa Valley, CA NV 65</p> <p>Krug Brut Champagne, FR NV (½ bottle) 100</p>
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Beer

Miller Lite Light Pilsner, Milwaukee, WI	8	Shiner Bock Bock, Shiner, TX	8
Estrella Damm Lager, Spain	8	Seasonal IPA	8
Peroni Pale Lager, Italy	8	Seasonal Wheat Beer	8
Heineken O.O N/A, Holland			8