

TO SHARE

NO MI SALAD

frisée • mache • dandelion greens • lardon
honey balsamic vinaigrette

&

LOBSTER BEIGNETS

poached maine lobster • espelette rémoulade
pickled shallot • micro greens

ENTREES

VEGETABLE STRATA

spring vegetables • arugula • heirloom tomato • feta

-or-

HALIBUT*

french radish • turnip • edamame • mizuna • smoked crème

-or-

STRIPLOIN*

asparagus • spring onion • pomme purée • maitre d'hotel butter

-or-

POULET*

amish chicken • petite potatoes • herbes de provence • citrus jus

DESSERT

RASPBERRY CHARLOTTE

bavarian crème • pistachio • citrus

-or-

BAHIBE FUDGESICLE

46% cocoa • caramel • flourless crumble • feuilletine

MOTHER'S DAY

SUNDAY MAY 9, 2021

ENHANCEMENTS

SEAFOOD TOWER* | 60 per person

maine lobster • king crab • jumbo shrimp • oysters

traditional sauces • accoutrements

SUSHI PLATTER* | 30 ~ 60

chef selection of maki, sashimi & nigiri

EAST & WEST COAST OYSTERS* | 19 ~ 38

cucumber & shallot mignonettes

PARK BOARD | 23 ~ 46

house cured meats • french cheeses

summer preserves • toasted sourdough

TO TOAST

SPAGNOL PROSECCO, TREVISO | 16 GL ~ 70 BTL

PIERRE MONCUIT, BLANC DE BLANC, CHAMPAGNE | 26 GL ~ 116 BTL

LAURENT PERRIER ROSÉ, CHAMPAGNE | 34 GL ~ 150 BTL