

HAPPY
Mother's DAY



MODERN SUPPER CLUB
MOONSHINE

3-COURSE DINNER \$60

starters

BABY ARUGULA SALAD

shaved fennel, granny smith apple,
shaved parmesan, lemon fennel vinaigrette *gf

ROASTED CAULIFLOWER

golden raisins, capers, sundried tomato,
citrus breadcrumb

POMEGRANATE GLAZED LAMB RIBS

pomegranate seeds, pickled cucumbers *gf

3 CHEESE & SWISS CHARD MANICOTTI

pomodoro, goat cheese, ricotta, pecorino cheese

MESCULIN SALAD

assorted baby lettuce, cucumber, grape tomato, crispy
shallots, balsamic vinaigrette

WHIPPED RICOTTA

pistachio-honey, cracked black pepper, evoo,
grilled sourdough

mains

HERB ROASTED HALF CHICKEN

baby spinach, pearl onions, fingerling potatoes, pan jus *gf

CRAB SPAGHETTI

jumbo lump crab, fresno chilli, tarragon, white wine, lemon, nori
crumb, bottarga

GRILLED BRANZINO

braised swiss chard, grilled corn, leeks, pancetta, corn puree *gf

GRILLED LAMB LOIN

pearl cous cous, soffritto, salsa verde *gf

FIRE ROASTED HANGAR STEAK

charred broccoli rabe, tomato aioli, bone marrow
bread pudding, red wine jus

SEASONS GREENS RISOTTO

asparagus, sweet pea, leeks, meyer lemon, toasted hazelnut *gf

SPICY VEGETABLE RAMEN

mushrooms, tofu, scallions, red chili peppers, roasted vegetable
broth *gf, vegan

sweets

CRÈME BRULEE dulce de leche, strawberry, mango & fresh mint salsa *gf

RUM RAISIN BREAD PUDDING candied pecan, caramel, tahitian vanilla gelato

NY STYLE CHEESECAKE wild berry soup

FLOURLESS CHOCOLATE CAKE chambord, strawberry mint salsa *gf

WARM COOKIE DOUGH chocolate chip, tahitian vanilla gelato