

Claudette

MOTHER'S DAY

Two Course Prix Fixe Menu \$48

choice of

Hors d'Oeuvre & Entrée

les HORS d'ŒUVRES

Sweet Potato Falafel
housemade harissa, pickled chilies

Bibb Lettuce Salad
champagne-dijon vinaigrette, shabazi breadcrumbs, chives

Avocado Toast
confit tuna, housemade harissa, scallion

Roasted Asparagus
bagna càuda, duck prosciutto, slow poached egg

Warm Beet Salad
horseradish, spring greens, parmesan, almonds

Lamb Kefta
za'atar yogurt, ginger, arugula

les ENTRÉES

French Toast
brioche, fruit, almonds, cinnamon yogurt

Shakshouka
farm eggs, tomato, cilantro, crème fraîche

Cured Salmon & Eggs
*cured aurora salmon, soft scrambled eggs
salmon roe, crème fraîche, grilled bread*

Wild Mushroom Omelette
herb sautéed mushrooms, garlic, goat cheese

Eggs Benedict
poached eggs, frisée, ham, hollandaise

Fresh Fusilli
burnt eggplant, crispy parmesan

Chicken & Kohlrabi Salad
mint, chili, scallion, walnut-truffle emulsion

Grilled Branzino
smoked eggplant 'caviar', tomatoes, chamoula

Lamb Burger
*pickled onion, gruyère, brioche
paprika aioli, frites*

les GARNITURES

each 8

Grilled Bacon
applewood smoked bacon

Pommes Frites
paprika aioli, ras el hanout

Green Beans
garlic butter, poppy & sesame seeds, lemon

les DESSERTS

Chocolate Pot de Crème 12
toasted almonds, harissa whipped cream, maldon salt

Brown Butter Madeleines 8
baked à la minute

Moroccan Lemon Tart 12
black and white sesame seeds, preserved lemon

Housemade Canalé 10
strawberry jam, orange blossom water

Executive Chef Ari Bokorza

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness