Mother's Day Brunch

Prix Fixe 48 Appetizer

Zucchini Velouté Stuffed Zucchini Blossom, Ricotta Salata.

Avocado & Quail Egg Toast

Whole Grain Bread, Avocado, Hard-Boiled Quail Egg, Radish, Spiced Heirloom Tomatoes, Lemon Zest, Olive Dust.

Mushroom Croquette

Truffle Aioli, Parmesan.

Burrata & Heirloom Tomato

Local Watermelon & Tomatoes, Cider Dressing, Black Olive Dust.

Main Course

Branzino a la Plancha

Cauliflower Couscous Salad, Spice Tagine Vegetables, Green Almond Olive Oil Sauce.

Zucchini Ravioli

Fennel, Basil Purée, Vegetable Confit, Ricotta Salata, Pine Nuts.

Riviera Salmon

Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Chicken Paillard Salad

Arugula, Brussels Sprout, Haricot Vert, Red Bell Pepper, Pickled Red Onion, Almond, Lemon.

French Toast

Mixed Berries, Vermont Maple Syrup with Lavender, Vanilla Whipped Cream.

French Omelet

Fines Herbes, Goat Cheese, Mediterranean Fries, Mixed Greens.

Poached Egg Byaldi

Organic egg, Confit Byaldi, Brandade Ćake, Tardivo & Watercress Salad with Honeybell Vinaigrette.

Dessert

Strawberry Crostini

Rhubarb Mascarpone, Fresh Strawberries, Balsamic Glaze, Micro-Basil.

Fig Tasso

Fresh Fig, 18-Year Balsamic, Fig Ice Cream.

Mother's Day Dinner Prix Fixe 54

Hppetizer

Zucchini Velouté

Stuffed Zucchini Blossom, Ricotta Salata.

Roasted Cauliflower

Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.

Mushroom Croquette

Truffle Aioli, Parmesan.

Burrata & Heirloom Tomato

Local Watermelon & Tomatoes, Cider Dressing, Black Olive Dust.

Main Course

Rosemary Shrimp Fettuccine

Blistered Heirloom Tomato, Fresh Basil with a Tomato Mascarpone Sauce.

Zucchini Ravioli

Fennel, Basil Purée, Vegetable Confit, Ricotta Salata, Pine Nuts.

Branzino a la Plancha

Cauliflower Couscous Salad, Spice Tagine Vegetables, Green Almond Olive Oil Sauce.

Roasted Duck Breast

Carrot Orange Purée, Pearl Onion, Campari Chutney, Biscotti Crumbs.

Riviera Salmon

Asparagus, Braised Fennel, Pea Purée, Basil Olive Oil.

Dessert

Strawberry Crostini

Rhubarb Mascarpone, Fresh Strawberries, Balsamic Glaze, Micro-Basil.

Fig Tasso

Fresh Fig, 18-Year Balsamic, Fig Ice Cream.