

Hurrica

MOTHER'S DAY DINNER

CHILLED SHELLFISH

Oysters

served with green tea & apple mignonette

Marin Gems Tomales Bay, CA 3.75/pc

Shigoku Samish Bay, WA 4.00/pc

Prince Caspian Duxbury, MA 4.25/pc

BREAD

Warm Milk Bread whipped butter, smoked sea salt, radish 8.

FIRST COURSE

~ choose one ~

Mixed Baby Lettuces hand picked dungeness crab, fennel, champagne vinaigrette

Yuzu Cured King Salmon chilled sesame soba noodles, marinated cucumber, smoked roe

Hamachi Crudo tempura avocado, pickled ramp ponzu, serrano

Salt Spring Mussels pappardelle pasta, spring garlic pesto, guanciale, pine nut pangrattato

MAIN COURSE

~ choose one ~

Pan Seared Alaskan Halibut artichoke a la grecque, new potato, baby carrot, basil aioli

Roasted Striped Bass hearth roasted cherry tomatoes, beluga lentils, maitake petals, spring onion fondue

Slow Roasted Leg of Lamb fava beans, potato stuffed squash blossom, toasted sesame-guajillo cream

Grilled Filet of Beef wild mushroom risotto, grilled asparagus, blue cheese butter

DESSERT

~ choose one ~

Strawberry-Rhubarb Cheesecake

Hazelnut Chocolate Cake

Peaches & Cream

Soft Serve Ice Cream choice of or 'swirl'

vanilla ligure olive oil, salt | **chocolate** housemade fudge sauce, candied almonds

85. PER PERSON

KID'S MENU

- inquire with your server for selections -

SAMPLE MENU - ITEMS ARE SUBJECT TO CHANGE

20% gratuity will be added to all parties of 6 or more. A 3% employer mandate will be added to all checks.
California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness."