



MOTHER'S DAY LUNCH

CHILLED SHELLFISH

Oysters

served with green tea & apple mignonette

Marin Gems *Tomales Bay, CA* 3.75/pc

Kusshi *Baynes Sound, BC* 4.00/pc

Prince Caspian *Duxbury, MA* 4.25/pc

BREAD

Warm Milk Bread hearth roasted poblano butter 8.

FIRST COURSE

~ choose one ~

Mixed Baby Lettuces warm brie toast, cherries, champagne vinaigrette

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

Seared Rare Ahi Tuna avocado, pickled spring onion ponzu, bonito aioli

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

MAIN COURSE

~ choose one ~

Pan Roasted Alaskan Halibut artichoke a la grecque, pommes purée, baby carrot, basil aioli

Grilled Chicken Breast hearth roasted cherry tomato fondue, beluga lentils, savoy spinach

Dungeness Crab Benedict poached eggs, english muffin, sweet peas & their leaves, curried hollandaise

Hearth Roasted Tri-Tip Steak 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*

70. 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."