



HAPPY MOTHER'S DAY

Coraline Endive, Roasted Baby Beets, Burrata Cheese, Pickled Red Onions and Toasted Hazelnuts
2010 Vouvray "Le Clos", Domaine Vincent Carême

Chilled Delta Asparagus with Sauce Verte, Chopped Egg and Rye Crisps
2013 Greco Taburno Sannio, Fattoria La Rivolta

Dungeness Crab Croquette with Meyer Lemon and Fried Capers
2014 Sauvignon Blanc, Ehlers Estate, St. Helena

Toasted Buckwheat Lavosh with Smoked Salmon and Whipped Dill Crème Fraiche
2014 Chardonnay, Flowers, Sonoma Coast



Alaskan Halibut Poached in Coconut Milk
with Thai Spiced Carrot Emulsion and Toasted Peanuts
2013 Chardonnay, Copain, DuPratt, Anderson Valley

Short Rib in a Savory Umeshu Broth with Spring Vegetables
2004 Cabernet Sauvignon, Neal Family Vineyards, Napa Valley

Cavatelli with Stinging Nettles, Maitake Mushrooms and Parmesan Sabayon
2009 Bonaccorsi, Pinot Noir, Fiddlestix Vineyard, Sta. Rita Hills

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise
2012 Chardonnay, Black Cordon, Laguna Road Vineyard, Russian River Valley

Nashville Style Hot and Spicy Fried Chicken and Waffles with Homemade Pickles
Allagash White Beer, Portland, ME



Caramelia Chocolate Pot de Crème

Freshly Turned Sorbet with Coconut Macaroons

Strawberry Meyer Lemon Vacherin

\$48 per person

Wine Pairing with two courses \$24

A 20% service charge, shared by the entire staff, will be included on each check
Tipping is not necessary