



MOTHERS DAY BRUNCH

Bibb Lettuce with Dijon Vinaigrette and Shaved Spring Vegetables
2015 Semillon, Frostwatch, Bennett Valley

Chilled Delta Asparagus with Citrus Mousseline
2015 Furmint-Hárslevelü, Homonna, Tokaji

Dungeness Crab Cake, Green Strawberry Gribiche
2014 Sauvignon Blanc, Teaderman Vineyards, Oakville

Beet Cured Salmon with Baby Beets and Horseradish
2014 Chardonnay, Petree Cellars, Russian River Valley



Alaskan Halibut Tempura with Lemongrass Carrot Parsnip Slaw
2012 Pouilly Fuissé, Vieilles Vignes, Chateau du Moulin-a-Vent

Grilled Hanger Steak with Potato Tostones, Bone Marrow and Pickled Shallots
2007 Cabernet Sauvignon, Ackerman Family Vineyards, Napa Valley

Tortellini Filled with Spring Peas, Ricotta and Mint in a Roasted Onion Broth with Reggiano Parmesan
2009 Brunello di Montalcino, La Fiorita

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise
2014 Chardonnay, Salus, Staglin Family Vineyard, Napa Valley

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



Caramelia Chocolate Pot de Crème

Tiramisu with Espresso Creme Anglaise

Silverado Trail Strawberry Pavlova

\$48 per person

Wine Pairing with two courses \$24