



## MOTHER'S DAY BRUNCH

Bibb Lettuce with Dijon Vinaigrette and Shaved Spring Vegetables  
*2015 Vouvray, Domaine du Petit Trésor, Gilles Gaudron*

Steamed Delta Asparagus with Kumquat Salsa Verde  
*2016 Gavi, Bianco Seco, La Scolca*

Dungeness Crab Cake, Green Strawberry Gribiche  
*2017 Titus Vineyards, Sauvignon Blanc, Napa Valley*

Beet Cured Salmon with Baby Beets and Horseradish  
*2016 Riesling Spätlese, Erben von Beulwitz, Kaseler Nies'chen, Mosel*



Alaskan Halibut Rice Flour Tempura with Saffron and Soccorat Crisps  
*2015 Auxey-Duresses, Olivier Leflaive*

Grilled Hanger Steak with Potato Tostones, Bone Marrow and Pickled Shallots  
*2009 Cabernet Sauvignon, William Cole, Cuvée Claire, Napa Valley*

Tortellini Filled with Spring Peas, Ricotta and Mint  
in a Roasted Onion Broth with Reggiano Parmesan  
*2015 Pinot Noir, La Cruz Vineyard, Keller Estate, Sonoma Coast*

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise  
*2016 Chardonnay, Croix, Russian River Valley*

Rancho Llano Seco Pork Cutlet Milanese with Capperi di Pantelleria  
*2009 Montecillo, Rioja Gran Reserva*



Dark Chocolate, Toasted Almonds, Blood Orange and Caramelia in a Jar

Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers

Blackberry Ricotta Crepe Cake with Maple Ice Cream

\$48 per person

Wine Pairing with two courses \$24

\*Menu is subject to change.