MOTHER’S DAY BRUNCH

Spring Garden Greens with Pea Tendrils and Shaved Radishes, Mandarin Oranges and Toasted Almond Vinaigrette  
2018 Sauvignon Blanc, Blank Stare, Orin Swift, Russian River Valley

Chilled Delta Asparagus with Kumquat Salsa Verde  
2019 Chateauneuf-du-Pape Blanc, Domaine Chante Cigale

Dungeness Crab Fritters, Green Strawberry Gribiche  
2018 Hárslevelü, Lőnyai Diók, Kikelet, Tokaji

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets  
2016 Chateau Musar, Rosé Jeune, Bekaa Valley Lebanon

Alaskan Halibut Rice Flour Tempura with Saffron and Soccorat Crisps  
2018 Ramey Chardonnay, Russian River Valley

Three Milk Agnolotti with Lemon, Green Peas and Chickpeas  
2018 Merry Edwards Pinot Noir, Russian River Valley

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise  
2015 DuMOL Chardonnay, Isabel, Russian River Valley

Pork Cutlet Milanese with Capperi di Pantelleria  
2016 Jaen, Soito, Dão, Portugal

Lemon Crème Brulée, Fresh Raspberries, Brown Butter Madeleine

Valrhona Caramelia Mousse and Graham Crackers with Toasted Meringue in a Jar

$60 per person
Wine Pairing with two courses $32

*Menu is subject to change*