



RESTAURANT  
& BAR

## Happy Mother's Day!

3 Course | 89

### DAILY CAVIAR SELECTION

*Amur Imperial* +115

Crème Fraîche, Pomme Rösti & Pickled Pearl Onion

### Appetizers

*Spring Harvest Salad*

Castelvetrano Olives, Candied Pecans, White Balsamic

*Burrata & Melon*

Pickled Carrots, Cucumber, Frisée

*Hokkaido Scallops\**

Miso-Carrot Purée, Bacon Lardon, Fennel Pollen Vinaigrette

*Atlantic Bluefin Tuna Niçoise\**

Haricots Verts, Fingerling Potatoes, Tonnato

*Smoked Salmon Rösti\**

Herbed Crème Fraiche & Smoked Trout Roe

*Hudson Valley Foie Gras* +5

Apricot Mostarda, Brioche, Duck Jus

### Entrées

*Spring Cassoulet*

Lemon-Herb Gremolata & Cured Egg Yolk

*Fettucini Nero alla Mare*

Calamari, Mussels, White Wine

*Brioche-Crusted Alaskan Halibut\**

Asparagus, Herbed Farro, Mustard Beurre Blanc

*Scottish Ocean Trout\**

Morels, Rhubarb, Rosé Sabayon

*Australian Rack of Lamb\**

Pearl Cous Cous, Zucchini, Chermoula

*Linz Heritage Filet Mignon\** +10

Pomme Purée, King Trumpet, Bordelaise

### Accoutrements +14

*Pomme Rösti*

Harissa Aioli

*Spring Fricassée*

Fines Herbs

### Desserts

*Carrot Cake*

Cream Cheese Mousse & Pecan Crumble

*Rocky Road*

Toasted Almond Cake & Marshmallow Cream

*Lemon-Lavender Tart*

Candied Lemon Zest & Honey Ice Cream

*Ice Cream & Sorbet\**

Vanilla, Chocolate, Honey

Hibiscus-Lime, Strawberry, Mint Sherbet

*Charles Kreiser*  
Executive Chef

*Erin Claire*  
General Manager

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.