

Mother's Day **DINNER MENU**

May 13th, 2018 | 4–8pm | 49 per person
20 for children under 12 (excluding supplements)

appetizer | choice of

DEVILED EGGS

Crispy Fried Oysters, House-Made Hot Sauce, Black Forest Ham

SMOKED SALMON FILLET

Ash Horseradish Sauce, Fricassee Salad, Sourdough Crostini

BAKED AVOCADO

Jumbo Lump Crab, Japanese Miso Mayo, Baguette

ROASTED TOMATILLO GAZPACHO

Poached Shrimp, Grilled Sourdough *(vegetarian, vegan available)*

entree | choice of

SCALLOPS

Mushroom Tart, Truffle Emulsion, Citrus Carrots

PASTURE-RAISED VEAL OSSO BUCCO

Saffron Polenta, Rappini, Gremolata

BISTRO BURGER

Bricolage Bun, Truffle Fries, Pickles

6 OZ. MIDWESTERN BLACK ANGUS FILET

Tomatoes Concasse, Butter Whipped Mashed Potatoes,
Port Caramelized Onion Demi *15 supplement*

MAHI MAHI

Preserved Lemon Mashed Potatoes, Asparagus,
Whole Grain Mustard Sauce

TRUFFLE PASTA

House Fettuccini, Truffle Emulsion

Full dessert menu available.