



Happy Mother's Day!

5 Course Meal with Complimentary Drink

(Choice of a glass of red wine, white wine or Champagne)



FIRST COURSE

(Choice of)

Maine lobster broth with prawns, cream, tomato, celery & tarragon
 Potato and Leek soup with Cream, Parsley, Chives, Truffle oil & Croutons*

SECOND COURSE

(Choice of)

tomales bay Pt Reyes oysters (4) on the half shell with spicy orange mignonette
 Arugula salad with oranges, fennel, lemon vinaigrette & parmesan cheese
 Dungeness crab salad with avocado, apple, grapefruit, tarragon & mustard aioli
 Butter Lettuce Salad with poached apple, roasted walnuts, watercress & Point Reyes blue cheese
 Japanese Yellowtail Hamachi with watermelon radish, jalapeno, toasted sesame, daikon sprouts & ponzu sauce
 Yellowfin tuna with spicy sriracha, radish, toasted sesame, seaweed, avocado, nori & *low sodium soy

THIRD COURSE

(Choice of)

Baked Laura Chenel goat cheese with basil pesto, tomato concassée & pinenuts
 simply sauteéd Sea of Cortez wild prawns with parsley, garlic, lemon, shallots, tomato confit & brown butter
 Steamed Prince Edward island mussels with garlic, tomato confit, white wine, shallots & grilled bread*
 Fresh Alaskan Halibut with zucchini, capers, fresno peppers, parsley, tomato confit, brown butter & lemon
 Butterfish baked in parchment paper with mushrooms, mirepoix, white wine and truffle sauce

FOURTH COURSE

(Choice of)

seared Scallops with mashed potatoes, Asparagus & truffle sauce
 Pan roasted rocky Jr. Range chicken with fresh herbs, mashed potatoes & jus de poulet
 *Spaghetti with himalayan truffles, tomatoes, basil & parmesan cheese
 Maple leaf Farm Duck Breast W/ poached apples & Goat cheese, Arugula frizze, bacon, Zaitin currants & vinaigrette sauce
 roasted Rack of lamb with sautéed eggplant, zucchini, red peppers, nicoise olives & lamb jus
 Truffle risotto with baby shiitake, hon shimiji mushroom & reggiano
 potato wrapped Seabass with crapers, Fresno peppers, parsley, tomato confit, brown butter & lemon
 Grilled Golden Gate Natural Angus Hanger Steak w/brussels sprouts, roasted potatoes moutarde verde bordelaise sauce

FIFTH COURSE

(Choice of)

Point Reyes Blue Cheese with fruits & currants
 Grapefruit granite
 Semifreddo all' amaretto*
 Vanilla bean crème brûlée
 Vanilla bean gelato with biscotti*
 Valrhona Chocolate Ice cream with whip



\$89.99 per person

These plates are designed to be shared & brought to you as it's ready from our kitchen.

We accept all major credit cards, limit 2 cards per table please.

*Menu subject to availability | *Items with Gluten*