

Mother's Day

Mother – where life begins and love never ends

Spring is here! Our greenhouses are giving us
fantastic greens & fresh aromatic herbs.

Very exciting!

It is my greatest wish that you enjoy
what we have prepared for you today.

Sunday, May 10, 2026

Executive Chef Chris Eddy

Early Spring Salad

Garden greens, asparagus, burrata cheese & olives

Seared Scallop*

English Pea soup, mint & crouton

Roasted Quail*

Polenta, grilled scallions & pickled jalapeno

Kona Kampachi*

Pineapple & lime

Hand Rolled Cavatelli

Pork ragout & parmesan

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## Atlantic Halibut\*

Sunchokes & piperade

## Beef Tenderloin\*

Crushed potato, lovage & horseradish

## Grilled Pork “Chop”

Artichokes, pancetta, carrots & gremolata sauce

## Roasted Duck Breast\*

White asparagus, piquillo pepper & balsamic

## Ricotta Gnudi

Assorted mushrooms & porcini sauce





Our Pastry Chef has prepared the following:

Selection of 3 Artisanal Cheeses  
Honeycomb

Triple Chocolate Mousse  
Chocolate cake, berry gel & vanilla crèmeux

Carrot Cake  
Poached pineapple, mango & passionfruit crèmeux

Three-Course Prix Fixe  
One Hundred & Fifty-Five Dollars per Person  
A gratuity of 20% will be added to all checks



*Before placing your order, please inform your server if a person in your party has a food allergy*

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.*