

**HAPPY MOTHER'S DAY**

*First Course (choice of)*

**ESCARGOTS BARDOT**

potironne burgundy snails wrapped individually in puff pastry  
toasted hazelnuts chartreuse-garlic butter

**KING CRAB & ENDIVE CAESAR**

wild caught king crab, belgian endive, parmigiano-reggiano  
caper aioli, fresh lemon, herbed bread crumbs

**WEST COAST OYSTERS\* ½ dozen**

**FOIE GRAS PARFAIT**

chilled mousse of hudson valley foie gras  
ruby port gelée, house brioche, cornichons

*Main Course (choice of)*

**SALMON AUX LENTILLES**

ora king salmon\*, beluga lentils, smoked tomato vinaigrette

**STEAK FRITES AU POIVRE**

grass fed 10oz USDA prime flat iron grilled over oak  
served w/ hand cut fries & brandy-peppercorn sauce

**DOUBLE CUT PORK CHOP**

oak smoked duroc pork\*, bacon lardons, root vegetables  
red pearl onions, horseradish pomme purée, grain mustard beurre blanc

**PARISIAN GNOCCHI**

semolina gnocchi, tête de moine cheese, morel mushrooms, english peas  
french black truffle, nettle pistou, spring onion soubise

*Dessert (choice of)*

**ESPRESSO CRÈME BRÛLÉE**

fresh beignets, turbinado croquant

**CHOCOLATE MACARON**

french chocolate cookie, valrhona chocolate mousse

**\$75 per person**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food borne illness.