

FATHER'S DAY BRUNCH

JUNE 16, 2019

MAINE LOBSTER BISQUE

OLIVE OIL -BRAISED NEW POTATO / TARRAGON

OR

CHILLED ENGLISH PEA VELOUTE

HERBED CROUTON / CITRUS CRÈME FRAÎCHE

OR

ZUCKERMAN FARM WARM ASPARAGUS SALAD

CORALINE ENDIVE / SAUCE HOLLANDAISE

OR

BARE ROOTS BUTTER LETTUCE AND STRAWBERRY SALAD

GORGONZOLA DULCE / CANDIED WALNUTS

SPRING VEGETABLE GRAND-MARE "TARTELETTE"

SOFT HERBES SALAD / BEARNAISE EMULSION

OR

SOFT-ROLLED FRENCH OMELETTE

PERLITA CAVIAR / VIN JAUNE BEURRE BLANC

OR

SPRING LEEK AND TALEGGIO SCRAMBLE

CHINO VALLEY RANCH EGGS / FINES HERBES

OR

BUTTER-POACHED MAINE LOBSTER BENEDICT

PROSCIUTTO AMERICANO / HOLLANDAISE

OR

ALMOND WOOD-GRILLED VEAL Tournedos

PARISIAN GNOCCHI / BEARNAISE SAUCE

OR

ATLANTIC SALMON MI-CUIT

RUBY RED BEETS / HORSERADISH MOUSSELINE

TROPICAL VERRINE

COCONUT RICE PUDDING / MARCONA ALMOND

OR

CHOCOLATE PRALINE CRUNCH

STRAWBERRIES / CARAMEL ICE CREAM

EIGHTY DOLLARS PER PERSON

EXCLUSIVE OF BEVERAGES, TAX, AND GRATUITY

FATHER'S DAY DINNER

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OR

BELLWETHER FARMS RICOTTA RAVIOLO AL UOVO

SPRING FAVA AND ALMOND MARO / BROWN BUTTER ESPUMA

OR

PAN-ROASTED ATLANTIC SALMON

PARISIAN GNOCCHI / BEURRE ROUGE

OR

HERITAGE CHICKEN BALLOTINE

WILD MUSHROOM AND ENGLISH PEA MEDLEY / SAUCE CHASSEUR

OR

GRILLED FLANNERY BAVETTE AU POIVRE

GOLDEN POTATO MILLE FEUILLE / DELTA ASPARAGUS

(SUPPLEMENTAL 16 OZ. BONE-IN RIBEYE \$35)



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