

MOTHER'S DAY
5 COURSE MENU

74.99 PER PERSON

FIRST COURSE
AMOUSBOUCHE

SECOND COURSE

Choice of:

SOUP- TOMATO BISQUE

GREYSTONE SALAD

Encinitas living lettuce, caramelized walnuts, Bosc pear,
Maytag Farms blue cheese, stone ground lemon
vinaigrette, truffle croutons, cucumber wrap

THIRD COURSE
CAVIAR BLINI

FOURTH COURSE

Choice of:

SALMON

wasabi mashed potatoes, sautéed spinach, mirin,
ginger, soy glaze, topped / mango chutney

GNOCCHI

ricotta cheese cream parmesan Reggiano
sauce, shaved black truffle

CHICKEN

pancetta fingerling potatoes, roasted shallots,
tomato coulis rosemary, champagne herb a jus

FILET MIGNON CENTER CUT +15

14oz, USDA Prime 21 Day Dry-aged On Premises

NEW YORK CENTER CUT +12

14oz, USDA Prime 21 Day Dry-aged On Premises

FIFTH COURSE

Choice Of:

LIMONCELLO SPONGE CAKE

OREO CRUST CHOCOLATE MOUSSE

