

MOTHER'S DAY



\$75 PER PERSON

FIRST COURSE

Choice Of

CRISPY CALAMARI

housemade marinara, chipotle aioli

DECONSTRUCTED WAGYU TARTARE +\$10

quail egg, chives, mustard, shallots, pickles, capers, toast points

TUNA TARTARE +\$8

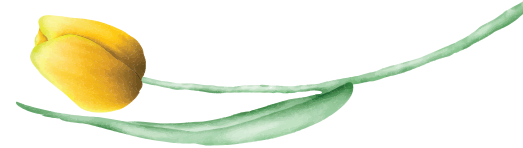
avocado, soy ginger, radish, wonton chip

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, smoked bacon, blue cheese dressing

CRAB CAKE +\$3

blue crab, chives, celery remoulade, medley of bell peppers



SECOND COURSE

Choice Of

ROASTED BONE-IN CHICKEN BREAST

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

USDA PRIME NEW YORK +\$10

14oz, this classic cut is aged for 21 days

WILD ISLE'S KING SALMON

pancetta potato pureé, sauteed spinach, delicate beurre blanc

TRUFFLE GNOCCHI

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

CREATE YOUR OWN SURF & TURF

LOBSTER TAIL +\$39

SHRIMP SCAMPI +\$25

THIRD COURSE

Choice Of

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

LIMONCELLO CAKE

MOLTEN LAVA CHOCOLATE CAKE +\$5

vanilla bean ice cream

MOM-OSA FLIGHT +\$19

Lavender honey & rose water

