



# Mother's Day Dinner

MAY 9, 2021

4:00PM - 8:00PM

AMUSE BOUCHE

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DELTA ASPARAGUS SALAD,  
PROSCUITTO, WHIPPED EGG AND CALIFORNIA AVOCADO

*Moletto Prosecco, Italy NV*

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POTATO GNOCCHI,  
BUTTER POACHED MAINE LOBSTER AND CHIVE BLOSSOMS

*Sixteen by Twenty Chardonnay, Sonoma Coast 2016*

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ALMOND WOOD GRILLED FILET MIGNON,  
ENGLISH PEAS AND POMMES PURÉES, SAUCE BÉARNAISE

*Penfold's 'Bin 704' Cabernet Sauvignon, Napa Valley 2018*

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SAENG'S STRAWBERRY SHORTCAKE,  
RHUBARB GANACHE AND BROWN BUTTER SHORTBREAD CRUMBLE

*Cascinetta Vietti Moscato D'Asti 2018*

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MIGNARDISES

*\$90 per guest*

*Wine Pairing \$45 per guest*

*A La Carte Children's Menu Available*