



## *Mother's Day Four Course Menu*

### First Course

#### *Chilled White Gazpacho*

Green Grapes, Toasted Almonds, Castelvetrano Olives, Cucumber

#### *Seared Scallops*

Sweet Corn, Truffle, Sunny-Side Up Quail Egg

#### *Kamachi Crudo*

Ponzu, Sorrel, Fennel, Crispy Rice



### Second Course

#### *Smoked Salmon*

Local Asparagus, Crispy Farm Egg, Truffle-Mustard Vinaigrette, Marinated Salmon Roe

#### *Goat Cheese Agnolotti*

Cherry Tomato, Baby Artichoke, Spiced Tomato Nectar

#### *Duo of French White & Green Asparagus*

Crispy Egg, Trout Roe, Grain Mustard



### Third Course

#### *Roasted Rack of Lamb*

Pea Hummus, Spring Vegetables, Black Garlic Jus

#### *Soft Shell Crab*

Asparagus, Morels, Brown Butter Aioli, Pomme Puree

#### *Alaskan Halibut*

Bouillabaisse, Pink Shrimp, Pomme Puree, Mussel

#### *Magret de Canard*

Spice Duck Breast, Beet Puree, Turnip, Orange, Red Wine Jus



### Dessert

#### *Panna Cotta*

Sour Cream Panna Cotta, Granny Smith Apple, Cashew, Espelette Tuile, Lime Sorbet

#### *Tart*

Treacle Tart, Vanilla Custard, Candied Oat, Bosc Compote, Pear Sorbet

#### *Rooibos*

Rooibos Chocolate Cremúx, Fennel Biscotti, Sour Cherry, Cocoa Nib Gelato

Four Course Menu 105 per person ~ Service Non Compris

Chef Richard Wright | Pastry Chef Amber Clem | Sommelier Christian Borel

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.