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M O T H E R ' S D A Y 2 0 1 9

\$85

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F I R S T C O U R S E

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DOUBLE CREAM CREMONT

*Honeycomb, Sourdough, Strawberry*

FLUKE CARPACCIO

*Persian Cucumber, Hibiscus,  
Spring Onion, Heirloom Beets*

A TASTE OF SPRING

*Seasonal Fruits & Vegetables,  
Sherry Emulsion*

LOCAL WAGYU BEEF TARTARE

*Smoked Egg Aioli,  
Pumpernickle, Parmesan*

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S E C O N D C O U R S E

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FARMER'S OMELET

*White Cheddar, Petite Lettuces,  
Country Ham*

GENTLY COOKED LANGUSTINE

*Citrus, Radish, Puya Pepper Mole*

AMBROSIA MELON GAZPACHIO

*White Diamond, Marcona Almonds,  
Chamomile*

CHICKPEA PANISSE

*Black Garlic, Lemon, English Pea*

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T H I R D C O U R S E

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RED HERITAGE HEN ROULADE

*Green Asparagus, Goat Curd,  
Agnolotti Pasta*

ARCTIC CHAR

*Baby Artichoke, Blackbean,  
Porcini Crumb*

ELEVEN OAKS FARM WAGYU STRIPLOIN

*Salt Crusted Potato, Melted Leeks,  
Preserved Cherry*

HEIRLOOM GRITS

*Pearl Onion, Carrots, Beech Mushroom*

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F O U R T H C O U R S E

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CHOCOLATE FONDANT

*Vanilla Ice Cream, Crystalized Pistachio*

RED VELVET CAKE

*Vanilla Butter Cream,  
Marinated Strawberry*

VANILLA ROASTED PINEAPPLE

*Tropical Sorbet*

EXECUTIVE PASTRY CHEF  
*Renaud Besnard*

EXECUTIVE CHEF  
*Isaac Olivo*

SOMMELIER  
*Thierry Lesparre*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.