

In addition to our regular menu, we are offering a special Mother's Day Menu

CHEF'S AMUSE BOUCHE

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BRULEE PHEASANT EGGS

Golden Ossetra Caviar

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CREAMLESS PUREE OF SPRING PEA SOUP

comte cheese souffle

DUTCH JUMBO WHITE ASPARAGUS

preserved egg mimosa & Caviar

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LOCAL BLACK SEA BASS

braised leeks, hon shimeji mushrooms, ginger & lemon chutney

AGED CARNAROLI RISOTTO ACQUERELLO

peas, spring onions, wild ramps, and red cow parmesan

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POACHED MAINE LOBSTER

forbidden black rice, napa cabbage, Thai red curry

WAGYU SHORT RIBS & NY STRIP STEAK DUO

caramelized cipollini onions, Bordelaise sauce

PAN ROASTED SADDLE OF COLORADO SPRING LAMB

braised ravioli, sunchoke emulsion, nicoise olive jus, and lavender oil

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DESSERT

petit fours

\$155 per person