



Mother's Day Dinner

Sunday, May 12, 2019

6 to 9 pm

Potato, Leek and Cauliflower Soup (vegan)

Classic Caesar Salad with Herbed Croutons

Arugula, Endive and Radicchio with Hearts of Palm
Cherry Tomatoes and Fried Goat Cheese Walnut Cake

Home Cured Gravlax with Dill Sauce and Rye Toast



Veal Piccata

Steamed Asparagus and Capellini with Garlic, Olive Oil and Parsley

Sautéed Wild Mediterranean Sea Bass

Cherry Tomatoes, Artichokes, Kalamata Olives, Capers and Jasmine Rice

Sliced Filet Mignon Tenderloin with Herb Mushroom Sauce

Roasted Garlic Potatoes, Sautéed Spinach and Baby Carrots

Fettuccine with Maryland Lump Crab and Shrimp

Arrabiata Sauce and Green Peas



Berries Bistro with Grand Marnier

Chocolate Soufflé with Fresh Whipped Cream

Warm Apple Tart Tatin with Vanilla Ice Cream

New York Style Cheesecake with Mixed Berry Compote



Hot Coffee or Hot Tea

\$78.00 per person

Not inclusive of tax or gratuity

Call for Reservations

(818) 501-0202