

# HAPPY MOTHER'S DAY

May 9th 2021

## APPETIZER

### SALADE POIRE ET FROMAGE

*biib lettuce, pears, walnuts, roquefort, onions*

### SALADE CHINOISE

*chopped salad, napa cabbage, red cabbage, oranges, water chestnuts, cashews, cilantro, mint, crispy wontons. black sesame dressings*

### ESCARGOTS "PERSILLADE"

*garlic-herb butter, rustic bread*

### LOBSTER BISQUE

*tarragon*

### FOIE GRAS TERRINE (supplement \$6)

*duck foie gras, toasted brioche, apple compote*

## ENTREE

### SALMON PAILLARD

*gently cooked in olive oil, salt baked beets, shaved asparagus, vinaigrette*

### LOBSTER SCRAMBLE

*1LB maine lobster, scrambled eggs, asparagus, fingerling potatoes, fines herbes*

### DUCK LEG CONFIT

*tarbais beans, garlic sausage, pancetta, spiced orange glaze*

### PORK SCHNITZEL

*pork tenderloin, hunter's sauce, mushroom, sherry, cipollini onions*

### CEDAR RIVER FILET MIGNON (supplement \$9)

*8oz. filet mignon, pomme puree, asparagus, bordelaise sauce*

## DESSERT

### TAHITIAN VANILLA CRÈME BRÛLÉE

*vanilla custard, caramelized sugar, strawberries*

### KOIGN AMANN AUX POMME

*warm toasted butter pastry, apples, vanilla chantilly*

### VALRHONA CHOCOLAT POT DE CRÈME

*salted caramel, raspberries*

**54 PER PERSON** (plus tax & gratuity)