



MOTHER'S DAY DINNER \$99/PERSON

Amuse-Bouche

Truffle Croquet

black garlic aioli + guanciale + black lemon



Starters

choice of one

Artichoke Soup

dungeness crab + tempura artichokes + fennel

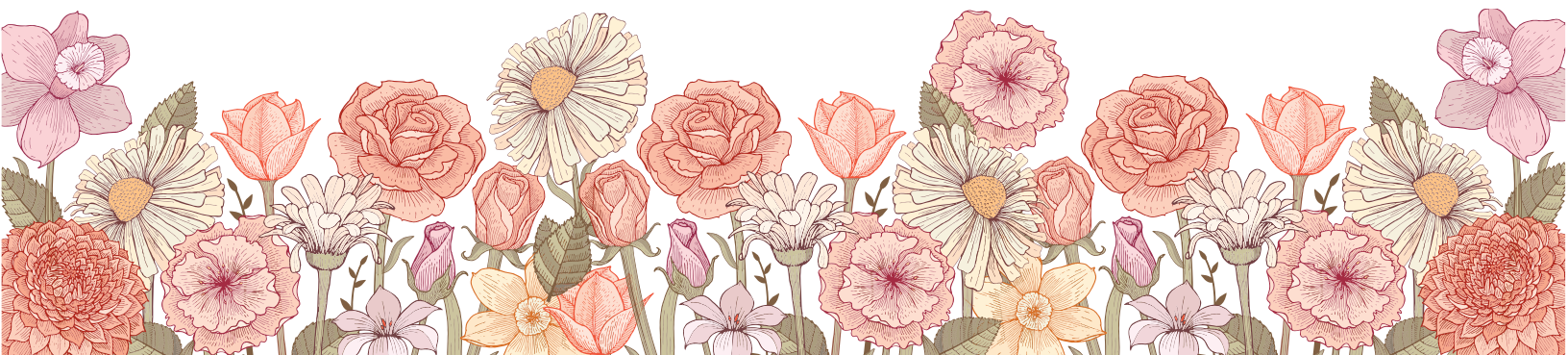
Spring Salad

beets + little gem + carrot + candied walnut + florida citrus vinaigrette

Caesar Salad

hand-harvested sprouting + romaine + ten-year parmesan + local soft-boiled egg

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All parties of 8 people or more will have an automatic gratuity of 21% added to the check. Details and pricing only valid for 2024.*





Entrées

choice of one

Local Grouper

blue crab crust + sea salt potato + carrot + lemon butter

A Patient Journey Farm Chicken

spinach and green garlic puree + asparagus + pickled ramp

Roasted Tenderloin

carrot puree + broccoli rabe + black garlic demi
dungeness crab cake with bernaise +10

Beet Root Gratin

fennel puree + hearts of palm + stone fruit+ pisatcho

Mafalda

fernandina shrimp + nettle pesto + king oyster mushroom + baby heirloom tomato



Desserts

choice of one

Pistachio Pannacotta

raspberry meringue
rose gel

Triple Chocolate Cake

black velvet cake
milk chocolate mousse
dulcey chocolate crunch

Amelia Island Roasted Coffee Tiramisu

sweet grass dairy lil' moo

