



MOTHER'S DAY DINNER \$99/PERSON

Amuse-Bouche

Squash Blossom

goat cheese + parsley + truffle caviar



Starters

choice of one

Asparagus Soup *gf*

porcini mushroom + spinach + crème fraîche + legumes

Butter Lettuce Salad *gf*

raspberry + cucumber + pickled onion + marinated feta + spring herbs + honey vinaigrette

Caesar Salad* *gf*

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

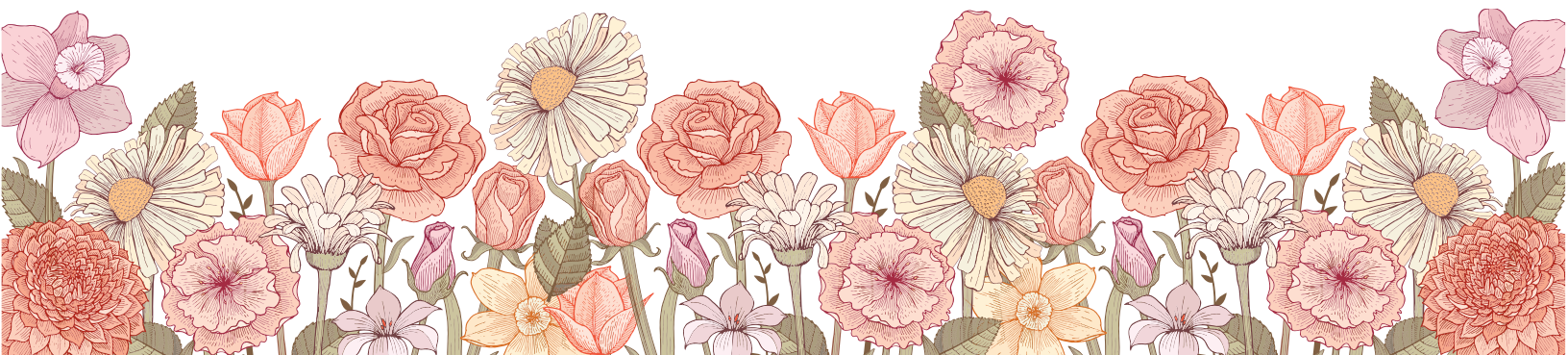
gf gluten-friendly

vg vegan

df dairy-free

n contains nuts

**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 2025.*





Entrées

choice of one

Peas + Carrots *gf vg*

smoked carrot + snap peas + zucchini + basil

Diver Scallops* *gf*

asparagus risotto + green hill cheese + aged balsamic + pancetta

Farm Chicken *gf*

smoked onion + braised kale + quinoa + chicken reduction

Tomato Mafalda

shrimp puttanesca + capers + olive + garlic + calabrian chilis + cherry tomatoes + parmesan

Beef Tenderloin*

pommes fondant + roasted peppers + summer squash + herb salad



Desserts

choice of one

Chocolate Mousse

blackout cake + raspberry
white chocolate chantilly

Pistachio Orange Shortcake *n*

vanilla shortcake
pistachio mousse
orange gel

Hazelnut Tiramisu *n*

lil' moo + gianduja
amelia island roasted coffee

