

Mother's Day

May 14th, 2017

Brunch-

\$48 Per Person

\$21 Sparkling Wine Pairing

1st Course

Chilled Half Moon Bay English Pea Soup, Mint, Apricot Salsa

Or

Watsonville Organic Greens, Sheep's Feta, Candied Walnuts, Strawberries, Golden Balsamic Vinaigrette

Or

Smoked Sturgeon, Toasted Pumpernickel, Pickled Onion, Capers, Egg Yolk, Creme Fraiche

Or

Our Granola, Greek Yogurt, Market Fruit, Capay Honey

2nd Course

Grass Fed Flat Iron, Mushroom & Caramelized Onion Hash, Salsa Rossa

Or

Gulf Shrimp Louis, Egg, Romaine, Cress, Asparagus, Cucumbers

Or

Croque Monsieur, Brioche, Jambon de Paris, Comte, Caramelized Onion Bechamel

Or

Roasted Mushroom Frittata, Fava Greens, Spring Onion, Fontina

Or

Sourdough French Toast, Blueberry Compote, Lemon-Cardamom Cream Cheese, Puffed Farro

3rd Course

Mixed Berry Tart, Rosewater Pastry Cream

Or

New Orleans Style Beignets, Salted Caramel, Strawberry Coulis, Candied Macadamias, Vanilla Whip

Or

Java Bar, Espresso Ganache, Maldon, Caramel, Strauss Cream, Honey-Cocoa Nib Tuile

Supplements: Billionaire's Bacon (\$5), Grassy Bar Oysters (\$19 1/2 Dozen), Duck Fat Potatoes (\$8), Caviar Eggs (\$9 each)

Dinner:

\$48 Per Person

\$21 Wine Pairing

1st Course

Chilled Half Moon Bay English Pea Soup, Mint, Apricot Salsa

Or

Roasted Sheep's Milk Feta, Capay Honey, Strawberries, Watercress, Walnuts

Or

Littleneck Clams Casino, Nueskie's Bacon

Or

Currant & Pine Nut Lamb Sausages, Preserved Lemon Couscous, Ras el Hanout, Greek Yogurt

2nd Course

Grass Fed Flat Iron Steak, Zuckerman Asparagus, Sauce Choron, Roasted Garlic Whipped Yukon Potatoes

Or

Seared New Bedford Dayboat Scallops, Saffron Rice, Chorizo, English Peas, Mussels, Piquillo Peppers

Or

Pepita Crusted Heritage Pork Tenderloin, Zucchini, Crispy Polenta

3rd Course

Mixed Berry Tart, Rosewater Pastry Cream, Apricot Glaze, Sunol Spearmint

Or

"Fluffernutter" Cheesecake, Peanut Brittle, Toasted Swiss Meringue, Brulee Bananas

Or

Java Bar, Espresso Ganache, Maldon, Caramel, Strauss Cream, Honey-Cocoa Nib Tuile

Supplements: Grassy Bar Oysters (\$19 ½ Dozen), Caviar Eggs (\$9 each), Truffle Grilled Cheese on Brioche (\$10)