Mother's Day Menu

Sunday, May 8, 2016

Puree de Poireaux Sauvages
Wild Ramp and Potato Soup, Shaved Smoked Duck

Gnocchi au Lapin
House Made Potato Gnocchi, Braise Rabbit, Heirloom Tomatoes

Timbale de Crab
Crab Salad with Mango, Mint and Roasted Pepper Puree

Salade des Betteraves
Roasted Beet Salad, Creamy Goat Cheese, Pear, Sherry, Fennel Pollen (V)

Seasonal Salad

Filet Mignon
Pan Seared Beef Tenderloin, Potato Gratin, Garden Horseradish, Red Wine Jus

Canard a l'Orange
Crispy Roasted Duck, Orange Glaze, Sweet Potato, Quinoa Timbale

Poisson du Jour
Fresh Fish Prepared in a Classical Manner

Bouillabaisse aux Légumes
Rich Provencal Vegetable Stew, Artichoke, Fennel, Tomato (V)

Clafoutis
Morello Cherry Cake, Chocolate Glaze, Almond Milk Ice Cream

Vacherin de Fruits Tropicaux
Passion Fruit Meringue, Mango Sorbet, Banana and Guava Sauce

Risotto au Chocolat
Warm Coconut and Dark Chocolate Aborio Rice with Walnuts, Roasted Cocoa Nibs, Homemade Marshmallow, Parmesan Cheese

Trio des Glaces
Dark Chocolate, Vanilla Bean and Banana Ice Cream