



5/10/2026

Appetizers:

**Lobster Bisque** – Crème fraiche, pea tendrils, served with focaccia bread – 11

**Crab Cakes** – Two 3oz crab cakes, creamy Pommery mustard, lemon, affilla cress - 28

Entrees:

**Pan Seared Halibut** – Risotto Negra, andouille sausage, roasted tomatoes, tempura lotus, kimchi emulsion, micro cilantro – 42

**Scallops** – Four seared diver scallops, cauliflower puree, shitake mushrooms, roasted tri color cauliflower, red pepper coulis, pea tendril, lemon zest – 42

**Grilled Hanger Steak** – Mashed potatoes, sauteed asparagus, pearl onions, chimichurri rojo, crispy shallots - 48

Dessert:

**Panna Cotta** – Passion fruit, coconut Biscoff streusel, blackberry, mint – 12

**Tres Leches** – Whipped cream, kiwi, blackberry, topped with a dust of cinnamon – 12

\*- *contains nuts*

Mother's Day Cocktails:

**Slightly Spicy Rose Sangria** – 14

Brilla Rose, St. George Green Chile Vodka, Triple Sec, white peach, strawberry, lemon juice, Sprite

**Coconut Matcha Momma** – 14

Planteray Coconut Rum, Yoshi Match Liqueur, Licor 43, Cream of Coconut

Featured Wines:

**Ashbrook Estate**, Margaret River, Australia, 2023 *Chardonnay* 17/gls 64/btl

This wine is a sculptured combination of stone and citrus fruits balanced with the highest quality French oak. Perfectly integrated, delicious and complex and will age gracefully for many years to come.

**Provenance Vineyards**, Napa Valley, California 2023 *Cabernet Sauvignon* 18/gls 68/btl

This elegant, voluptuous wine demonstrates the distinctiveness of Napa Valley with dark cherry and black berry fruit flavors complemented by nuances of cocoa and mocha.