



5/9/2026

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.