

MOTHER'S DAY  
*Dinner*

**SUNDAY, MAY 10**

*\$125 Plus Tax & Gratuity*

**BREAD SERVICE**

GRUYÈRE CHEESE WATER  
BREAD • ROMESCO • OLIVE  
TAPENADE

**FIRST COURSE**

*Choice of One*

**BURRATA**

ROASTED PLUMS  
PISTACHIO CHILI CRUST  
(GF)

**BABY ROMAINE CAESAR**  
CURED EGG YOLK

**SHRIMP COCKTAIL**  
FRESH HORSERADISH  
COCKTAIL SAUCE  
(GF, DF)

**TUNA TARTARE (+15)**  
PICKLED ONIONS • AVOCADO  
CHIVES • LEMONGRASS YUZU  
EMULSION • TARO CHIPS  
(GF, DF)

**BURKE'S CANDIED BACON (+15)**  
MAPLE BLACK PEPPER GLAZE  
PICKLES (GF, DF)

**MAIN COURSE**

*Choice of One*

**FAROE ISLAND SALMON**  
MISO GLAZE • CHAMPAGNE  
BUTTER SAUCE • BOK CHOY  
SHIITAKE (GF)

**CAVATELLI SALSICCIA**  
ITALIAN SAUSAGE  
BROCCOLI RABE  
PARMIGIANO REGGIANO

*Additional Items  
On Back*

GF - GLUTEN FREE  
DF - DAIRY FREE  
VG - VEGAN  
CN - CONTAINS NUTS

## MAIN COURSE

*Continued*

**7 OZ FILET MIGNON**  
GRILLED ASPARAGUS  
BORDELAISE (GF, DF)

**CHICKEN MILANESE**  
LITTLE LEAF GREENS  
BALSAMIC VINAIGRETTE (DF)

**RISOTTO AL BASILICO**  
SPRING PEAS • ASPARAGUS  
PARMIGIANO REGGIANO (GF)  
ADD LOBSTER +\$25

**10 OZ WAGYU BAVETTE (+\$30)**  
POTATO PAVÉ • WATERCRESS  
BORDELAISE

**14 OZ BLACK ANGUS  
STRIPLOIN (+\$25)**  
ROASTED YUKON GOLD  
POTATOES • B1 SAUCE

**WILD BLACK SEA BASS (+\$20)**  
WHITE ASPARAGUS PURÉE  
WILTED SPINACH & ARUGULA  
SAFFRON VANILLA SAUCE

## ENHANCEMENTS

LOBSTER TAIL +35  
CREAMED SPINACH +15  
MASHED POTATOES +15  
GRILLED SHRIMP +25  
MAC & CHEESE +15  
BRUSSELS SPROUTS +15  
LOBSTER MAC & CHEESE +35

## DESSERT

*Choice of One*

**GIANDUJA CHOCOLATE CAKE**  
HAZELNUT MOUSSE  
FEUILLETINE  
BANANA ICE CREAM  
HAZELNUT CRUMBLE (CN)

**UBE MILLE CRÊPE CAKE**  
PISTACHIO LEMON  
ICE CREAM  
BERRY SAUCE (CN)

**MIXED BERRIES**  
STRAWBERRY SORBET (VG)

GF - GLUTEN FREE  
DF - DAIRY FREE  
VG - VEGAN  
CN - CONTAINS NUTS