

MOTHER'S DAY

MAY 9TH, 2010
\$70 PRIX-FIXE

MENU

Chilled Maine Lobster Salad
avocado, pickled grapes, butter-crunch lettuces

Asparagus Vichyssoise
osetra caviar, asparagus salad, potato blini

Imported Burrata
miner's lettuces, sweet pepper romesco, lovage oil

English Pea Ravioli
mascarpone, parmesan, pine nut-sage crumbs

Spaghetti alla Chitarra
peeky toe crab, chilis, sea urchin, botarga di tonno

This is a sample Mother's Day Menu. Ingredients may change due to seasonality.

MAIN COURSES

Sockeye Salmon Baked in Fig Leaves
preserved lemon-fennel marmalade, violet artichokes

Basil Crusted Maine Halibut
sweet peppers, dried stone fruits, marcona almonds

Wild Ramp Crusted Ellensburg Lamb
porcini, lamb bacon, spring garlic custard

Four Story Farm's Veal
anson mills grits, fava beans, slow farm egg

Spring Vegetable Risotto
house made ricotta salata, wild stinging nettles

DESSERTS

Strawberry & Rhubarb Parfait
mascarpone, lady fingers

Dark Chocolate Glazed Ganache Cheesecake
caramelized bananas, coconut sorbet

Coffee & Almond Dacquoise
cara cara orange confiture

Warm Chocolate Butterscotch Tart
chocolate sorbet

CHEF BRIAN LEWIS

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