

Mother's Day Champagne Dinner

FIRST COURSE

Asparagus Soup

Jumbo Crabmeat, Crème Fraiche
or

Market Salad

Roasted Beets, Goat Cheese, Frisee, Arugula, Candied Walnuts
Orange Sherry Vinaigrette
or

Smoked Salmon Tartine

Avocado, Sliced Red Onion, Capers, Crème Fraiche, Country Bread

SECOND COURSE

Oven Roasted Salmon

Red Quinoa, Black Bean Salad, Sherry Chipotle Vinaigrette
or

Ribeye Medallion

Chive Potato Puree, Broccolini, Red Wine Reduction
or

Spinach & Goat Cheese Raviolo

Sautéed Mushrooms, Spring Emulsion

DESSERT

Chocolate Bread Pudding

Vanilla Gelato, Raspberry Coulis
or

Crème Brulee

Vanilla Bean Custard & Caramelized Sugar
or

Profiteroles

Chocolate, Vanilla, Pistachio Gelato

Complimentary Glass of Champagne or Mimosa

\$59 plus tax & gratuity

Kids Menu: Choice Chicken Fingers, Pasta or Grilled Cheese, Ice Cream, Juice or Milk - \$16



Reservations accepted between 5pm and 9pm

Call (702) 804-8008 for reservations