



MOTHERS DAY DINNER MENU \$85

Live pianist/singer from 6:30 p.m. to 9:30 p.m.

APPETIZER

Arugula, Fig, Pecorino, Bartlett Pear, Maple Sherry Vinaigrette

Ahi Tuna Tartare, Avocado, Sesame, Calabrian Aioli, Lotus Root Chip, Yuzu Vinaigrette

Zuppa del Giorno (Vegan)

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles

Italian Burrata, Heirloom Tomato, Roasted Red Beet, Candied Walnut, Red Beet Vinaigrette

Wild Mushroom Arancini, Arugula, Parmesan, Pomodoro Sauce

ENTREE

Grilled Branzino, Lemon, Rapini, Salsa Verde

Butternut Squash Ravioli, Crispy Sage & Parmesan, Brown Butter Red Pepper Emulsion

Grilled 8oz Tenderloin, Zucchini, Heirloom Carrot, Roasted Potato, Madiera Jus

Zucchini Pasta, Sundried Tomato, Spring Green Pea, Almond, Garlic, Pesto

Linguini, Shrimp, Calamari, Mussel, Black Olive, Caper, Cherry Tomato, Coconut Bisque

Confit Duck Leg, Green Bean, Butternut Squash Puree, Pomegranate Jus

DESSERT

Roasted Pear, Crème Anglais, Honey Crumble, Cacao Powder

Pistachio Tiramisu

Blu Chocolate Cake, Caramel Sauce, Vanilla Gelato

Strawberry Panna Cotta, Hibiscus Powder, Coulis (Vegan)