

PETITE CERISE

MOTHER'S DAY DINNER

Please select an option from each course

FIRST COURSE

GRILLED MOON DANCER OYSTERS

champagne ramp butter, kampot peppercorn, lemon

PORK RILLETTE

rhubarb compote, pickled mustard seed

SPRING CRUDITÉ

firesided farm vegetables, anchoïade

SECOND COURSE

BEEF TARTARE

pommes darphine, chili creme fraiche, castelvetrano olives

SPRING LETTUCES

bibb lettuce, peas, radishes, avocado-herb dressing

ENGLISH PEA VELOUTE

poached lobster, meyer lemon, brioche

THIRD COURSE

ASPARAGUS RISOTTO

poached farm egg, french breakfast radish, mint, parmesan

BLACK BASS

morel mushroom, nettle & sherry cream, mustard, sorrel

RAMP STUFFED CHICKEN LEG

fava beans, fiddleheads, lemon, sauce fines herbes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your risk of food-borne illness.