

HAPPY MOTHER'S DAY!

APPETIZERS

STEAMED DUMPLINGS hoisin, thai chili
pork & chive
chickpeas & sesame

BIBB LETTUCE SALAD red radish, daikon kimchi, bonito dressing

CHARRED BABY CARROTS cured ham, togarashi, yuzu vinaigrette

SEARED TUNA roasted beets, thai chili, coconut, mint

ENTRÉES

BRAISED LAMB SHANK cumin, wintered sunchokes, spring peas

SALMON hearts of palm, roasted coconut, mint fumet

CHICKEN THIGH steamed cabbage, roasted potato,
soy-mirin jus

UDON NOODLES spicy tofu, grilled portabella, sugar snap peas

POACHED EGG scallion pancakes, Chinese ham, red curry

DESSERTS

GANACHE whole wheat graham cracker, miso-caramel ice cream

YUZU SEMIFREDDO sake-soaked strawberries, angel food cake

GREEK YOGURT PANNA COTTA matcha shortbread cookie,
cucumber-lemon sorbet, grapes

39 per person

EXECUTIVE CHEF Mike Sheerin DIRECTOR Attila Gyulai

COCKTAILS 12

TENDRON AND LIME
vodka, young coconut,
pineapple, citrus

ORANGE BLOSSOM
prosecco, aperol,
blood orange, vodka

WHISKEY CITRON
Rittenhouse rye,
fennel and orange cordial

WHITE, ROSÉ, SPARKLING

Prosecco 11
Cantina Colli, Italy

Grüner Veltliner 2011 11
Stadt Krems, Austria

Riesling 2012 14
Gobelsburger, Austria

Sauvignon Blanc 2013 15
Domaine Fouassier, Sancerre France

ROSÉ

Cinsault 2014 12
Triennes, Provence, France

RED

Sangiovese 2011 12
Flavio Fanti "La Palazetta," Italy

Pinot Noir 2011 14
Wallace Brook Cellars, Oregon

Barbera 2012 13
Luigi Giordana, Piedmont, Italy

Tempranillo 2006 19
"Demora" Spain

BEER

Lagunitas, Czech Pilsner, New York 6

Brasserie Pietra, Vienna lager, France 7

Tripel Karmeliet, Tripel, Belgium 10

Farmhand, Farmhouse Ale, Michigan 11

Trappe Isid'or, Belgian Ale, Netherlands 10

Fifth Star Raspberry, Saison, Belgium 10