



MOTHER'S DAY DINNER PRIX FIXE MENU

SUNDAY, MAY 11 | 4PM - 8PM

First Course

Choice of one

FRESH OYSTERS* GFF

two fresh oysters, citrus mignonette, lemon

OYSTERS ROCKEFELLER*

two grilled oysters, spinach & pernod cream, parmesan breadcrumbs

SHRIMP COCKTAIL GFF

three chilled shrimp, horseradish cream, cocktail sauce, watermelon radish

ESCARGOT PURSES

two boursin cheese & escargot wrapped wontons, creamy lemon butter sauce

SEARED DUCK CRISP* GFF

two artisan crisps, seared duck, honey boursin, cherry reduction

LOBSTER BISQUE GFF

sherry & chive oil

ROASTED BEET GFF

frisée, goat cheese, candied pistachios, white balsamic-honey vinaigrette

CAESAR SALAD GFF

romaine, parmesan, garlic baguette, classic caesar dressing

FRENCH ONION SOUP GFF

crouton, gruyère & provolone cheeses

WINE PAIRING Rose or Pinot Noir

Second Course

Choice of one

BAKED HAM GFF honey dijon glazed, carrots, haricots verts, parmesan leek potatoes 45

POT PIE chicken, diced carrots, peas, onions, potatoes, velouté, herbs, puff pastry 45

HERB RISOTTO GFF wild mushroom, sweet peas, boursin, paprika oil 45 ~ with chicken 49 ~ with salmon 59

PASTA PROVENÇAL fresh linguini, spinach, wild mushrooms, black truffle, garlic cream sauce 45 ~ with sausage or chicken 49

CHICKEN FRANCAISE GFF lemon parsley caper sauce, asparagus, parmesan leek potatoes 47

BEEF BOURGUIGNON GFF sautéed carrots, crispy onions, demi-glace, garlic mashed potatoes 49

GRILLED ATLANTIC SALMON* GFF dill cream sauce, haricots verts, choice of side 53

SEARED HALIBUT GFF sautéed mix vegetables, tomato coulis, lemon basil oil 69

FILET OSCAR* GFF 6 oz. filet mignon on asparagus topped with crab meat & hollandaise sauce, choice of side 65

FILET & CRAB CAKE* 4 oz. filet mignon, crab cake, cajun remoulade, fried caper, choice of side 65

FILET & LOBSTER* GFF 4 oz. filet mignon, 4 oz. lobster tail, lemon, drawn butter, choice of side 69

TWIN LOBSTER TAILS GFF twin, 4 oz. lobster tails, lemon, drawn butter, choice of side 69

FILET MIGNON* GFF topped with house steak butter, choice of side 6 oz. 59 ~ 8 oz. 69

RIBEYE STEAK* GFF topped with house steak butter, choice of side 12 oz. 65 ~ 18 oz. 79

CHOICE OF SIDE OPTIONS: vegetable medley, creamy herb risotto, house-cut fries, garlic mashed or parmesan leek potatoes

WINE PAIRING Chardonnay or Syrah

Third Course

Choice of one

CRÈME BRÛLÉE GFF vanilla cream, caramelized sugar

SIGNATURE CHÔMEUR PUDDING butter cake, maple syrup, vanilla ice cream

CHOCOLATE GANACHE CAKE peanut butter ice cream, heath topping, fudge

NEW YORK STYLE CHEESECAKE spiced blueberry compote, lemon sugar

FIRE ROASTED APPLE CRISP crisp old fashion oat topping ~ à la mode + 2

WINE PAIRING Dessert White or Grahams' Six Grapes Port

WITH WINE PAIRINGS \$12++

GFF - denotes gluten free friendly: menu items that can be made gluten free upon request.

Tax & Gratuity not included. A 20% service charge will be added to parties of 8 or more.

* Consumer advisory: items are served raw, under cooked or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.