



# MOTHER'S DAY

*Complimentary glass of champagne*

*Amuse bouche / house made potato bread with herbed butter*

## STARTER

*choice of one*

**Compressed watermelon salad** arugula, sweet gorgonzola, lemon oil

**Fluke crudo** ponzu, lemon air, spicy pistachio, scallions, shaved asparagus, black tobiko

**Crispy artichokes** black garlic aioli, pickled red onion, sweet gorgonzola, colatura di alici

**Chicken pinchos** mojo verde spices, moroccan spices, couscous

## MAIN

*choice of one*

**Mushroom fideau** seasonal mixed mushrooms, aioli  
add confit duck leg +\$8

**Halibut** spinach quinoa, sugar snap peas, spinach volute

**Organic chicken** sous vide, mashed potatoes, broccolini, demi glacé

**Wagyu filet mignon 8oz +\$10** mashed potatoes, blistered haricot verts,  
mushroom (setas) sauce

## DESSERT

*choice of one*

Rose flan

Chocolate hazelnut mousse cake

Tarta de Santiago (almond cake)

\$85pp

Please alert your server of any food allergies.

\*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.