



Mother's Day a la carte

Order cut off is Friday, May 5th
Available for pick up/drop off Saturday May 13th

Appetizers

- mini crab cakes with remoulade, 20 ea | \$35
- brie, raspberry + balsamic puff pastry cup, 20 ea | \$28
- porcini risotto balls, 20 ea | \$28
- assorted mini brunch pastries | \$25

Entrees

serves 6

- seared salmon, sorrel butter | \$90
- buttermilk fried chicken | \$70
- marinated steak, ramp butter | \$90
- herb butter poached golden bass | \$90
- asparagus + kale quiche | \$45
- quiche lorraine | \$50

Sides

serves 6

- home fries | \$28
- caramel french toast | \$20
- kale caesar salad | \$22
- beet + goat cheese salad | \$25
- buttermilk waffles | \$25
- bacon + sausage | \$28
- potato leek gratin | \$32
- tri colored carrots, chermoula | \$32
- asparagus, romesco | \$32

Dessert

- mini raspberry tarts, 20 ea | \$28
- brown butter chocolate chip cookies, 20 ea | \$28
- 6 in mini vanilla cake, candied sugar flowers | \$55
- brownie chocolate mousse cake, raspberries | \$35