



# Mothers Day Menu

## THREE COURSE PRIX-FIXE MENU \$98

CURATED BY EXECUTIVE CHEF AND OWNER, JAVIER SUAREZ

### • STARTER •

#### TUNA TARTARE

Avocado Purée, Chives, Red Onions, Capers, Cucumbers, Sesame-Ginger Sauce

#### CRAB CAKE

Arugula, Sweet Peppers, Herbs, Garlic Aioli

*Add Caviar +18*

#### GRILLED OCTOPUS

Microgreens Salad, Black Ink Squid Hummus, Onions, Pomegranate

#### NEW ZEALAND BABY RACK OF LAMB

Mint Chimichurri

### • MAIN •

#### LOBSTER, SHRIMP & PASTA

Lobster, Shrimp & Linguini in San Marzano Tomato Sauce, Fine Herbs

#### SEARED SEA SCALLOPS

Saffron Risotto, Peas, Chives, Beurre Blanc Sauce

#### HALF ROASTED CHICKEN

Herb-Roasted Potatoes, Brussels Sprouts

#### SURF & TURF (SUPPLEMENTAL +25)

Filet Mignon, Maine Lobster Tail, Mashed Potatoes, Broccolini, Demi-Glace

*Add Caviar +18*

### • DESSERT •

TRADITIONAL TIRAMISU

CHOCOLATE LAVA CAKE

NEW YORK CHEESECAKE

*Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.*