



MOTHER'S DAY MENU 2018

APPETIZERS

PEEKYTOE CRAB marinated green tomatillo, fennel, onion, saffron	18
CHICKPEA FRIES sriracha aioli	12
FOIE GRAS OF THE DAY*	30
SHRIMP COCKTAIL cocktail sauce	20
PEAR SALAD endive, provolone, hazelnuts, pear vinaigrette	14
SANDBAR SALAD warm goat cheese	14
DUCK TACOS daikon, jalapeño, hoisin sauce	16
SPICY GRILLED CALAMARI butter beans, celery, kohlrabi, salsa verde	16

ENTREES

PAN SEARED SWORDFISH roasted asparagus, shaved asparagus, gribiche	28
GRILLED LOBSTER favas, escarole, carrots, celery, lobster sauce	32
ROASTED SALMON leek ragout, fried artichokes, tomato crema	26
PAN SEARED TUNA* soubise, grilled and pickled spring onions, watercress, tomato confit	34
LONG ISLAND DUCK DUO* seared breast, confit leg, pepperonata, olives	34
SMOKED GREEN CIRCLE CHICKEN grilled baby lettuce, marinated fingerlings, green goddess sauce	28
FILET MIGNON* yukon gold purée with ramps, sugar peas, morel mushroom sauce	38
PAN SEARED HALIBUT oyster mushrooms, salt roasted potatoes	34

SWEETS

STRAWBERRY CREAM CAKE vanilla cake, poached strawberries	11
GINGER ALMOND TART caramel, whipped cream	11
BRIOCHE BREAD PUDDING cinnamon rolls, creme anglaise	11
CHOCOLATE TART caramel, peanut butter	11
ICE CREAM SANDWICH TRIO chipwich, chocolate, oatmeal	11
