

# MOTHER'S DAY MENU

SPECIAL 3 COURSE TABLE D'HÔTE



## - APPETIZERS -

CHOICE OF:

### BIO SALMON TARTARE

*Avocado, chili oil, caperberries, crostini*

### FRIED CALAMARI

*Aioli*

### BABY KALE CAESAR SALAD

*Cherry tomatoes, avocado, croutons*

### LOBSTER & SHORT RIB DUMPLINGS

*Veal reduction infused with sesame oil, sesame seeds, miso-mirin sauce, chives*

## - MAIN COURSES -

CHOICE OF:

### 8oz FILET MIGNON BRÛLÉ

*Filet mignon topped with Goat cheese, garlic mashed potatoes, wild mushrooms, Port-veal reduction*

### 12oz STEAK FRITES

*NY Strip, fresh-cut fries, Béarnaise sauce*

### LOBSTER SPAGHETTI

*Spaghetti, sun-dried tomatoes, lobster bisque cream sauce & brandy, Madagascar peppercorns, green onions, topped with a Canadian lobster tail*

### FILLET OF BRANZINO [LOUP DE MER]

*Garlic mashed potatoes, sautéed spinach*

## - DESSERTS -

CHOICE OF:

### CHOCOLATE SOUFFLÉ

*Served with vanilla bean ice cream*

BEVERAGE

FILTERED COFFEE | TEA

**\$110**

*Applicable taxes and 18 % service charge not included*