

## Mother's Day Dinner

Sunday, May 13, 2018 Reservations from 5:30-8:30 pm

Spring Vegetable, Chicken and Orzo Soup (vegan)

Classic Caesar Salad with Herbed Croutons

Mixed Greens with Asparagus, Strawberries, Toasted Pine Nuts and Shaved Parmigiano-Reggiano

Sweet Pea Ravioli with Dungeness Crab Meat and Lemon Tarragon Sauce  ${}_{\bigotimes {}_{\bigotimes {}_{i$ 

Veal Scallopini with Madeira Shallot Sauce Mashed Potatoes and Sautéed Spinach

Sautéed Wild Copper River Salmon with Lemon Sauce Asparagus, Artichoke, Cherry Tomatoes and Jasmine Rice

**Grilled Filet Mignon with Fine Herb Au Jus** Roasted Garlic Potatoes, Broccoli and Tomato Provencal

Crispy Roasted Duck with Sesame Hoisin Sauce Wild Rice, Sugar Snap Peas and Baby Carrots  $\mathfrak{B} \mathfrak{B} \mathfrak{B}$ 

Chocolate Soufflé with Fresh Whipped Cream

Banana Cheesecake with Fresh Whipped Cream, Vanilla Wafer Cookie Crumbs and Caramel Sauce

\$78.00 per person Not inclusive of tax or gratuity

Call for Reservations (818) 501-0202