

Mother's Day Prix Fixe Menu

SUNDAY, MAY 14, 2023

Choice of Starter

WILD MUSHROOM SOUP  
Sherry, Cream

CAESAR SALAD  
Parmesan Cheese, Garlic Crouton

ROASTED BEET SALAD  
Frisée, Candied Pistachios, Goat Cheese, White Balsamic-Honey Vinaigrette

Choice of Entrée

CHICKEN FRANCAISE  
Creamy Leek Potatoes, Lemon, Caper, Herb Beurre Blanc 34.00

DUCK BREAST  
Glazed Brussels Sprouts, Wild Rice Medley, Cherry Demi-Glace 40.00

BEEF BOURGUIGNON  
Root Vegetables, Shallot Demi-Glace, Garlic Mashed Potatoes, Fried Crispy Onions 40.00

NORWEGIAN SALMON POT AU FEU  
Season Vegetable Medley, Herb Broth, Gremolada 42.00

WALLEYE ROULADE  
Rustic Ratatouille, Basil Pistou 42.00

ROSSINI  
6oz Filet Mignon, Potato Shallot Cake, Sautéed Spinach, Pinot Noir Demi, Foie Gras Butter 54.00

SEARED JUMBO SEA SCALLOPS  
Creamy Parmesan Polenta, Mushroom, Bacon, Asparagus, Paprika Oil 60.00

AU POIVRE  
14oz New York Strip, Four Peppercorn Crust, Grilled Asparagus, Brandy Cream 61.00

SHELLFISH TRIO  
Broiled Coldwater Lobster Tail, Lump Crab Cake, Seared Sea Scallops, Creamy Boursin Risotto 70.00

Choice of Dessert

NEW YORK STYLE CHEESECAKE  
Blueberry Compote, Lemon Sugar

CRÈME BRULÉE  
Vanilla Cream, Caramelized Sugar

CHOCOLATE POTS DE CRÈME  
Rich Chocolate, Raspberry, Whipped Cream

\* **CONSUMER ADVISORY:** Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. An 18% service charge will be added to parties of 9 or more. A 4% surcharge has been added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested.