



HAPPY MOTHER'S DAY

Coraline Endive, Burrata Cheese, Pickled Red Onions and Roasted Hazelnuts
2014 Vouvray, Demi-Sec, Laurent Kraft

Chilled Delta Asparagus with Sauce Verte, Chopped Egg and Rye Crisps
2012 Hárslevelü, Szerelmi, Demeter Zoltán, Tokaji

Dungeness Crab Croquette with Meyer Lemon and Fried Capers
2014 Sauvignon Blanc, Ehlers Estate, St. Helena

Toasted Buckwheat Lavosh with Smoked Salmon and Whipped Dill Crème Fraiche
2014 Chardonnay, Flowers, Sonoma Coast



Beer Battered Alaskan Halibut with Pickled Green Strawberry Gribiche
and Celrery Root Pea Pod Slaw
2013 Carricante, Eruzione 1614, Feudo di Mezzo, Sicily

Short Rib in a Savory Umeshu Broth with Spring Vegetables
2007 Parador, Cabernet Sauvignon, Hossfeld Vineyard, Napa Valley

Cavatelli with Stinging Nettle, Maitake Mushrooms and Parmesan Sabayon
2009 Bonaccorsi, Pinot Noir, Fiddlestix Vineyard, Sta. Rita Hills

Lobster Omelet with Tender Leeks, Potato and Fontina Cheese, Lobster Hollandaise
2012 Chardonnay, Black Cordon, Laguna Road Vineyard, Russian River Valley

Nashville Style Hot and Spicy Fried Chicken and Waffles with Homemade Pickles
Hitacino Nest



Caramelia Chocolate Pot de Crème

Freshly Turned Sorbet with Coconut Macaroons

Strawberry Meyer Lemon Vacherin

\$48 per person

Wine Pairing with two courses \$24

A 20% service charge, shared by the entire staff, will be included on each check
Tipping is not necessary