

PRIX-FIXE MOTHER'S DAY MENU \$70

APPETIZERS

GRILLED OCTOPUS SALAD
Arugula, Celery, Cucumber, Black Olive,
Avocado, Sherry Vinaigrette

SALMON TARTARE
Avocado, Cucumber, Citrus Dressing

GRILLED GARLIC SAUSAGE
Braised lentil, leeks, mustard

ROASTED BEET SALAD
Beet, arugula, toasted walnuts, goat cheese

COUNTRY PATE
Nicoise olives, cornichons, mustard, toasted bread

MESCLUN SALAD
Walnuts, Cranberries, Honey Mustard Vinaigrette

JUMBO LUMP CRAB CAKE
Beurre Blanc, Corn, French Beans, Mushroom
Salad (Allow 15m)

FRENCH COUNTRY MEATBALL
Creamy Polenta, Shaved Parmesan

WILD MUSHROOM SOUP
Mixed Mushroom, Shallot, Cream

ENTREES

OMELETTE (Until 2:30PM)
Spinach, Mushroom, Burrata

AVOCADO & POACHED EGG (Until 2:30PM)
Pistachios, Sea Salt Grilled Bread

CORQUE MADAME (Until 2:30PM)
Ham, Gruyere, Mesclun, Pommes Frites

EGGS BENEDICT (Until 2:30PM)
HAM or SMOKED SALMON
Hollandaise on English Muffin

HANGER STEAK
Garlic, Rosemary and Thyme, Pommes Frites

BROCHETTES OF LAMB
Thyme, garlic, au jus, mashed potato, ratatouille

SAUTÉED SALMON
Lentils, Mushroom, Leek, Beurre Blanc

LOBSTER LINGUINE
Lobster, asparagus, cherry tomato basil

GRILLED FILET OF BRANZINO
Quinoa Salad, Grilled Vegetables, White Wine

VEGETARIAN PALETTE OF QUINOA
Mushroom, Beet, Lentil, Ratatouille, Burrata

BEEF BOURGUIGNONE
Orange, Carrots, mushrooms, french Beans,
Mashed Potato

SHRIMP SAMBAL
White Bean, Broccoli Rabe

ORGANIC CHICKEN BREAST MILANESE
Lemon, White wine, Broccoli Rabe

RISOTTO AUX FRUITS DE MER
John Dory, Mussels, Shrimp, octopus, lobster
sauce

DESSERT

SERGE'S BANANA CAKE

LEMON TART

CHOCOLATE MOUSSE TART

*If you have a food allergy, please speak to the owner or your server. No substitutions please. A \$4 plating charge will be added for each shared item. 18% service charge will be added for parties of six or more.