

# Mother's Day Menu

May 14, 2017

## STARTERS

### SHRIMP CEVICHE

served with homemade tortilla chips  
Brassfield Sauvignon Blanc

### HEIRLOOM TOMATO CAPRESE

aged balsamic + fresh basil  
Bertani Valpolicella

### BISON TARTARE TOAST POINT

avocado + garlic + capers + mango-pomegranate salsa  
Segura Viudas Brut Rose

### BEET SALAD

shaved fennel + herbed goat cheese + poppy seed vinaigrette  
JL Colombo Rose

### SOUP OF THE DAY

Barone Fini Pinot Grigio

## ENTREES

### SPINY LOBSTER RAVIOLI

roasted cherry tomatoes + caramelized onions + saffron & basil white wine sauce  
Prisoner Blindfold White Blend

### DUCK GNOCCHI

duck confit + vegetable duck ragu  
Cline Cellars Pinot Noir

### SHORT RIB

fresh mozzarella + scallions + horse radish cream  
Daou The Pessimist Red Blend

### RATATOUILLE RISOTTO

seasonal vegetables + herbs de provence + arborio rice + white wine  
Sartori Family Pinot Noir

### FISH SPECIAL OF THE NIGHT

Sonoma Cutrer Chardonnay

## DESSERTS

### PANNACOTTA OF THE DAY

### CREME BRÛLÉE OF THE DAY

### MOLTEN CHOCOLATE CAKE

Gancia Prosecco

\$38/person

Wine pairing available for \$15/person