



HAPPY MOTHER'S DAY!

FIRST COURSE

OATMEAL QUATRE ÉPICES

walnut florentine | green apple | meringue | coffee

SMOKED SALMON

pea | calypso | lemon verbena | kumquat

SECOND COURSE

FARM FRESH FRITTATA

ramp pesto | roasted maitake | rosa maria | garlic

BRAISED PORK BELLY

corn fritter | huckleberry & ice cream | arugula | rhubarb

WAGYU BEEF 3 WAYS

duchess potato | asparagus | egg

DESSERT

YOGURT SEMIFREDDO

cocoa | blackberry | pavlova | pecan

RYE CREPE

strawberry | mint | mascarpone

3-course menu for \$40 per person

kid's menu available for \$15 per child

(additions: egg 2 | pork belly 8 | seared foie 20 | short rib 8)

Chase Grove
Chef de Cuisine

Clayton Chapman
Chef | Owner

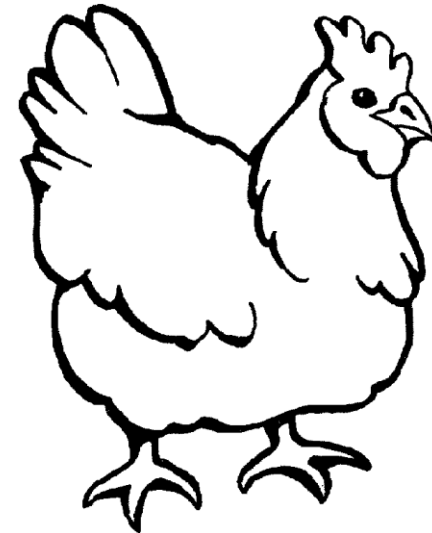


KID'S MENU

WAFFLE OR PANCAKE

SCRAMBLED OR SUNNY SIDE UP
SERVED WITH BACON OR SAUSAGE

BUTTER COOKIE OR ICE CREAM



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