



- MOTHER'S DAY MENU -

SEARED SCALLOPS

BLACK GARLIC CREMA,
TEMPURA FRIED SQUASH BLOSSOM
STUFFED WITH HAZELNUT RICOTTA

SURF & TURF

8OZ FILLET WITH SAUTÉED SHRIMP,
GRILLED BABY ARTICHOKE,
DUCHESS POTATO, BEURRE ROUGE

PISTACHIO CREAM CAKE

VANILLA SPONGE CAKE SOAKED IN ESPRESSO
& PISTACHIO CREAM

EXECUTIVE CHEF: MUFEED ALI

GENERAL MANAGER: MAI LEE VELASQUEZ

WE WILL KINDLY ASK ALL GUESTS REFRAIN FROM USING SPEAKER PHONE OR LISTENING TO AUDIO FROM THEIR PERSONAL DEVICES WITHOUT HEADPHONES/EARBUDS WHILE INSIDE OF THE DINING ROOMS.

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS.
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.