

Happy Mother's Day

FIRST COURSE

Shrimp, Avocado Salad, Black Garlic Jus

Chardonnay, Alit, Willamette Valley

Prosciutto, Tomato-Raisin Chutney, Flat Bread

Champagne Brut, Lanson "Black Label"

Ossetra Caviar, Cauliflower Mousse, Soft Egg (add \$45)

Champagne Brut, Lanson "Black Label"

SECOND COURSE

Scallop Confit, Green Peas Velouté, Mint Oil

Chardonnay, Louis Latour, Pouilly-Fuissé

Hamakua Mushroom Tartine, Emmenthal Gratin

Grenache, McCay Cellars, Lodi

MAIN COURSE

Beet Risotto, Carnaroli Rice, Cured King Ora Salmon

Pinot Noir, Failla, Sonoma Coast

Aged Ribeye, Tellicherry Pepper Sauce, Masala Frites

Cabernet Sauvignon, Ancient Peaks

Lobster, Forbidden Rice Pilaf, Bisque (add \$20)

Rhône Blend, Neyers "Sage Canyon"

DESSERT

Chocolate Sundae "a la TBD..."

Marshmallow Ice Cream, Cookie, Black Sesame Crumble

Gran Cru Fudge Sauce

Lustau "East India Solera," Sherry

\$99 Per Guest

\$59 Wine Pairing

MOTHER'S DAY LIBATIONS

Mom-Me-Thyme 18

Gin, St. Germain Elderflower, La Vielle Ferme Red Float, Thyme, Grapefruit

Really Mom??? 12

Sparkling Lemongrass, Thai Basil, Jasmine Tea, Hint of Citrus



Vikram Garg

*Consuming raw or undercooked food may increase your risk of foodborne illness.



COCKTAILS

FRANCESCO LAFRANCONI'S CREATIONS

Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... -Vikram Garg

Mr. Cobbler Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate & Pimento Bitters	16	Mai Tai 1944 Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	16
Yuzu Hi-Ball Jameson, Lemon Juice, Yuzu Syrup, Club Soda, Cucumber Bitters	14	L.T.J. Collins Beefeater Gin, Lemon Juice, Lemongrass- Thai Basil-Jasmine Syrup, Club Soda	13
Passion Paloma Corazon Tequila, Passion Fruit Purée, Lime & Grapefruit Juice, Club Soda, Grapefruit Bitters	14	Latin Mayhem Barsol Mosto Verde Pisco, Casamigos Mezcal, Italicus Rosolio	15

WINES BY THE GLASS

Prosecco, Avissi Veneto-Italy	11/49	Champagne Brut, Lanson "Black Label" Champagne-France	21/95
Pinot Grigio, Zenato Veneto-Italy	10/46	Rosé, By. OTT, Côtes de Provence Provence-France	18/76
Sauvignon Blanc, Jean Reverdy, Sancerre, Loire-France	15/68	Pinot Noir, Failla, Sonoma Coast California-US	21/95
Riesling, Meulenhof "Erdener Treppchen," Kabinett, Mosel-Germany	14/59	Rhône Blend, Neyers "Sage Canyon," California-US	17/77
Chardonnay, Louis Latour, Pouilly-Fuissé Burgundy-France	16/72	Grenache, McCay Cellars, Lodi California-US	19/89
Chardonnay, Alit, Willamette Valley Oregon-US	15/68	Cabernet Sauvignon, Ancient Peaks "Santa Margarita Ranch," Paso Robles California-US	13/59

BEERS

Belgian Pilsner - Draft Stella Artois 5% IBU tbd	8	Kona Wailua Wheat Hawaii, USA 5.2% IBU 15	7
Japanese Pilsner Coedo Ruri Premium 5% IBU tbd	10	Kona Hanalei Island IPA Hawaii, USA 4.5% IBU tbd	7
Japanese Black Lager Coedo Shikkoku 5% IBU tbd	10		

SOFT DRINKS

Still Water "Evian"	7	Coffee & Variations Kona Coffee	7
Sparkling Water "Badoit"	7		
Sodas & Juices	4	Organic Hot Teas Earl Gray or Chamomille	7

