

# HAPPY FATHER'S DAY

Sunday, June 20<sup>th</sup> | 11:00 am - 3:00 pm  
3 Course Prix Fixe for \$32 guest A La Carte

## FROM THE BAR

glass \$3 | carafe \$12

### CRÚ MIMOSA

*ruffino prosecco  
grove stand orange juice*

### BLOOD PEACH BELLINI

*moscato di asti  
blood peach purée + lemon*

### BELLINI CIPRIANI

*white peach purée  
ruffino prosecco*

## STARTERS

### CRAB & AVOCADO BASIL TOAST 12

*cherry heirloom tomatoes + mozzarella di bufala + evoo*

### GOAT CHEESE BEIGNETS 12

*fresh berry compote + organic honey + chocolate sauce*

### SMOKED SALMON BOARD 12

*grilled paesano bread + lemon-basil spread + pickled red onion + capers + deviled eggs*

### HEIRLOOM TOMATO & BURRATA SALAD 12

*arugula + shaved fennel + lemon-basil evoo + grilled paesano bread*

## ENTRÉES

### ROASTED BEEF TENDERLOIN & EGGS 18

*soft scrambled eggs + heirloom tomatoes + rosemary yukon potatoes*

### LOBSTER, ASPARAGUS & SAFFRON RISOTTO 18

*poached eggs + baby spinach + tarragon + parmesan cheese*

### CRÚ CRAB CAKE BENEDICT 16

*poached eggs + baby spinach + basil hollandaise + tobacco onions*

### PARMESAN CRUSTED LEMON SOLE PICCATA 18

*crabmeat + broccolini + roasted fingerling potatoes + lemon caper-basil sauce*

## DESSERTS

### NY STYLE CHEESECAKE 8

*fresh minted peaches*

### WARM MEYER LEMON POUND CAKE 8

*cinnamon butter + lemon mascarpone curd + fresh blueberries*

### CRÈME BRÛLÉE 8

*vanilla bean custard*