

# MOTHER'S DAY DINNER

\$125<sup>++</sup> 3-Course Prix Fixe Menu | 3:00pm to 8:00pm

## BREAD BASKET FOR THE TABLE

baguette, cacio e pepe butter

## PRIMER

*select one*

### personal plateau\* <sup>GF</sup>

2 blue point oysters, 2 shrimp,  
mixed seafood ceviche

### stamford landing roll\*

shrimp, avocado, tuna,  
spicy mayo, eel sauce

### gnocchi

parmesan-white truffle sauce

### caesar salad

romaine, croutons, parmesan,  
classic caesar dressing

### starr roll\*

salmon, mango, tempura crunch,  
avocado, spicy mayo

### japanese wagyu meatballs

parmesan fondue, veal jus, shaved  
parmesan, pain de campagne

### baby wedge salad <sup>GF</sup>

blue cheese, red onion, sweet 100  
tomato, bacon lardon

### crab & yellowtail roll\*

spicy yellowtail, avocado, crunch,  
tobiko, spicy crabmeat

### burrata

semi-dried cherry tomato pesto,  
prosciutto, marcona almonds, basil, pain  
de campagne

## ENTRÉE

*select one entrée | served with whipped potatoes and creamed spinach for the table*

### filet mignon\* <sup>GF</sup>

12 oz.

### wellington\*

filet mignon, mushroom duxelles,  
bordelaise, brie fondue, puff pastry

### miso-roasted salmon\*

haricots verts, cauliflower, hon shimeji,  
hijiki, meyer lemon butter e

### delmonico\* <sup>GF</sup>

16 oz. 35-day dry-aged usda prime

### veal chop "parmesan"\*

16 oz., parmesan crusted

### spring vegetable risotto <sup>GF</sup>

morel, spring peas, asparagus, ramps,  
morel-parmesan fonduta, truffle oil

### new york strip\* <sup>GF</sup>

16 oz. 35-day dry-aged usda prime

### branzino <sup>GF</sup>

broccolini, shaved fennel, olives,  
blood orange

### roasted chicken

cannellini beans, kale, fennel sausage,  
capers, olives, rosemary jus

### porterhouse for 2\* <sup>GF</sup>

40 oz. 35-day dry-aged usda prime  
(one per two guests to share)

## ENHANCEMENTS

oscar style 30. | butter-poached lobster 39. | parmesan crust 6. | melted blue cheese 6.

## DESSERT

*select one*

### strawberry rhubarb tart

strawberry gelato

### ny style cheesecake

tropical fruit, candied macadamia nuts,  
caramel sauce

### crème brûlée

chocolate hazelnut biscotti



*Pricing is plus tax & gratuity. Please note our regular menu will be unavailable on Mother's Day. | \*Served raw, undercooked or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish and/or gluten. Please inform your server if a person in your party has a food allergy or intolerance*