



Mother's DAY

Starters

CHILLED ANDALUSIAN GAZPACHO
soffritto, avocado, pepitas, croutons

LUCKY'S REAL TOMATOES CAPRESE
local burrata, basil, Dijon vinaigrette

SEAFOOD ON ICE
3 Noank oysters, 3 little neck clams 2 jumbo Shrimp
Mezcal cocktail sauce

CHICORY & BLUE CHEESE
red endive, frisée, Castelfranco, apple, walnut, dry cherries
moscatel dressing

ARCTIC CHAR CRUDO
avocado, radish, hijiki, trout caviar, calamansi-cucumber broth

ROASTED GRAFITTI EGGPLANT
lemon tahini sauce, sheep's milk feta, pomegranate, pepitas

JUMBO LUMP CRAB COCKTAIL
grapefruit, mango, avocado, cherry tomato, cilantro citrus dressing

PROSCIUTTO & CAVAILLON MELON
pickled blueberries, basil, parmesan shavings

TUNA TARTARE
English peas, preserved lemon, stracciatella, herb oil

VITELLO TONNATO
Amish veal roast, Grumolo radicchio, tuna, roasted tomatoes
basil, parmesan

Entrées

RAVIOLI PRIMAVERA
Englis peas, chanterelle, sage brown butter, pecorino

MAINE LOBSTER "FRA DIAVOLO"
house made tagliatelle, cherry peppers, lobster demi

LOCAL SEA SCALLOPS
lemon risotto, asparagus, Queen corn, green chickpea, bacon gastrique

SCOTISH SALMON "A LA PLANCHA"
caulilini, fennel puree, fingerling, confit cherry tomato, O.B.B.

AMISH CHICKEN BREAST
fiddlehead ferns, asparagus, fingerling, morel mushroom cream sauce

BRIASE LAMB SHANK
crème fraiche polenta, Thumbelina, hakurei, radish, rosemary braising jus

CRISPY DUCK BREAST
spring carrot mousseline, roasted baby beets, kale leaves, Bigarade sauce

ANGUS BEEF FILET MIGNON
Roquefort creamed spinach, new crop potatoes, Thumbelina, cipollini onion, Bordelaise sauce

Sweets

SPRING BERRIES
mango sorbet, passion fruit sauce

LEMON MERINGUE PIE TRIFLE
crispy meringue, blueberries

ESPRESSO CHEESECAKE
gingersnap crust, ganache topping, Chantilly cream

CHOCOLATE GANACHE TART
butterscotch sauce, mascarpone ice cream, candied pecans

ARTISAN BANANA SPLIT
wafer, chocolate, vanilla, strawberry ice cream
Chantilly cream, candied almond

\$85 Prix Fixe, \$45 Young Adult (see menu)



Mother's DAY

Young Adult Menu 12 years & under \$45

Starters

CREAM ASPARAGUS SOUP
Cheddar mini grilled cheese

PROSCIUTTO & CAVAILLON MELON
pickled blueberries, basil, parmesan shavings

SPRING CRUDITES
baby carrots, mini cukes, spring radish, cauliflower
hummus

LUCKY'S REAL TOMATOES CAPRESE
local burrata, basil, Dijon vinaigrette

CHILLED SHRIMP COCKTAIL
cocktail sauce

BEEF FILET TIDBITS
scallion-buttermilk dipping sauce

Entrées

HOUSE MADE TAGLIATELLE PASTA
marinara, alfredo or butter

FISH & CHIPS
green asparagus, French fries, tartare sauce

GRILLED CHICKEN BREAST
green asparagus, French fries, Artisan BBQ sauce

GRIDDLED SCOTISH SALMON
green asparagus, French fries, horseradish cream

BEEF CHEESEBURGER
green asparagus, French fries, pickle

Sweets

ARTISAN BANANA SPLIT
wafer, chocolate, vanilla, strawberry ice cream
Chantilly cream, candied almond

SPRING BERRIES
mango sorbet, passion fruit sauce

LEMON MERINGUE PIE TRIFLE
crispy meringue, blueberries