

*Mother's Day 2025*  
12 to 7 p.m.

**Amuse Bouche**

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**First Course** (choice of)

served with a selection of breads and seasoned butter

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**Caesar**

baby gem / crispy prosciutto / ciabatta / lemon onions / shaved yolk

**Scarlet Beet "Ravioli"**

artisanal goat cheese/ hazelnut/ golden beet vinaigrette

**Shaved Asparagus and Duck Prosciutto**

lemon tarragon dressing / poached white asparagus / jammy egg

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**Second Course** (choice of)

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**Pacific Diver Scallops**

cauliflower / pickled shimeji mushroom / black garlic

**Seared and Spiced Ahi**

fruit salsa micro herb salad / avocado cream / sweet and sour peppers

**Lobster Bisque**

white rose potato / cognac cream

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**Chef's Surprise Course**

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**Main Course – Carving Station**

served with sauces, condiments and four sides at the table

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**Prime Roasted Ribeye**

salt and pepper crusted / red wine jus / horseradish cream

**Black Angus Tenderloin**

brioche crust / fresh herbs

**Baked Atlantic Salmon**

sweet and sour peppers / dill cream

**Peri Peri Roasted Chicken**

moroccan tomato dressing

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**Dessert** (choice of)

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**Almond Financier**

strawberry compote / pistachio mousseline

**Dark Chocolate and Cherry Tart**

creme fraiche chantilly

**Sticky Toffee Pudding**

butterscotch sauce / vanilla bean ice cream

**Fresh Churned Ice Creams**

chocolate, vanilla or strawberry

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**Chef's Parting Gift**

Alternative dishes available upon request to suit all guests' dietary needs

price 120 / children 55 (ages 5 to 12)