



MOTHER'S DAY CELEBRATION
Sunday, May 14, 2017
Prix Fixe \$75 Per Person

FIRST COURSE

Beet Cured Gravlox Carpaccio
Chive Emulsion, Capers

Cantaloupe Gazpacho
Crispy Pork Belly, Compressed Melon, Aged Balsamic

Heirloom Tomato Salad
Burrata, Grilled Watermelon, Vincotto,
Ciabatta Canoli, Basil Pesto

Steak Tartare
Angus Filet, Hydro Mache, Sunny Side-Up Quail Egg, Violet Mustard

Hamachi Sashimi
Grilled Shishito Pepper, Avocado Sorbet, Ginger Soy Emulsion

Fresh Berry Trio, Granola, Greek Yogurt
Honey Drizzle

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SECOND COURSE

Fresh Local Alaskan Halibut
Lobster Potato Puree, Pea Vine Tendrils, Saffron Emulsion

Eggs Benedict
Gravlox or Prosciutto, Crispy Batard,
Potato Gratin, Hollandaise

Belgian Waffles
Smoked Bacon, Maple Syrup, Fresh Berries, Chocolate Ganache

Cajun Hawaiian Shrimp
Potato Gnocchi, Cherry Tomatoes, Asparagus, Basil Gastrique

Organic Eggs & Short Ribs Hash
Red Potatoes, Asparagus, Mini Sweet Peppers,
Beurre Au Vin Rouge

Angus Certified Beef Burger
Butter lettuce, Heirloom Tomatoes, Saint Andre, Brioche Bun
Herb Pomme Frites

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DESSERT

Meyer Lemon Meringue Tart

Valrhona Chocolate Lava Cake

A 20% service charge is added to all checks for parties of 6 or more.
Thank you for dining at the Dock.