

MOTHER'S DAY

3-course *prix-fixe* dinner menu

1ST COURSE

choice of

Baby Iceberg Wedge

smoked blue cheese, bacon, tomato

Burrata

early spring peas, arugula pesto, pistachio, grilled sourdough

Roasted Beets

fennel pollen, ricotta, mint, orange pressed olive oil

Baked Clams

peppers, applewood bacon, lemon breadcrumbs

Steak Tartare

fried bread, tarragon mayo, pickled onion

ENTRÉE

choice of

White Asparagus Risotto

parmesan, spring herbs

Halibut

artichoke, castelvetroano olives, farro

Salmon

cannellini beans, fennel, celery

Roasted Chicken

charred broccolini, maitake

Filet Mignon

crushed yukon gold potato, herb jus +12

Lamb Chops

polenta, cippolini onions, mint salsa verde +9

DESSERT

choice of

Olive Oil Lemon Cake

strawberry, mascarpone

Flourless Chocolate Cake

espresso ganache

Tres Leches

pineapple, cream

RAW BAR

a la carte

East Coast Oysters

1/2 dozen
21

West Coast Oysters

1/2 dozen
24

Shrimp Cocktail

15

CHILDREN MENU

1ST COURSE

choice of

Crudité | ranch

Fruit | yogurt

2ND COURSE

choice of

Crispy Chicken Tenders | fries

Pasta | choice of butter or marinara

Nutella French Toast

DESSERT

choice of

Vanilla or Chocolate Ice Cream

Executive Chef, Johny Johnson

\$75++ adult | \$25++ children 12 and under | @maddyroserestaurants