

LURE

MOTHER'S DAY

DINNER

\$89 per person

STARTER Choose One

BURRATA & HEIRLOOM TOMATOES V, GF

Creamy burrata with heirloom tomatoes, compressed strawberry, basil oil, saba glaze & toasted pistachios

CARROT GINGER VELOUTÉ GF, Vegan

Carrot and coconut velouté with pickled carrots & cilantro oil

Suggested pairing: Unsworth Charme de l'Île 5oz

ENTRÉES Choose One

HERB-CRUSTED HALIBUT GF

Fresh Pacific halibut with leek soubise, herb-roasted fingerlings, confit tomatoes & chive oil

STERLING BEEF TENDERLOIN GF

Pan-roasted tenderloin with aged-cheddar gratin potatoes, brown-butter asparagus, King Oyster mushrooms, blistered gem tomatoes & sherry jus

CULTIVATED MUSHROOM RISOTTO V

Creamy arborio rice with white wine and vegetable stock, charred broccolini gremolata, roasted Gronnestad Family mushrooms & shaved parmesan

Suggested pairing: Monte Creek Cabernet Franc 6oz

DESSERT Choose One

HONEY-LAVENDER CRÈME BRÛLÉE GF

Honey-lavender custard with an Earl Grey macaron

CHOCOLATE GANACHE TART V

Dark chocolate ganache with salted caramel, fresh berries & honeycomb

Suggested pairing: Burrowing Owl Coruja 2oz

Enhance your experience with our suggested wine pairings \$45

GF: Gluten free

V: Vegetarian

