



Mother's Day

\$115 per person

(Taxes & Gratuity Not Included)

Entrée

Choice of

Bluehouse Salmon Crudo

Garlic Velouté + Pickled Mustard + Grapes + Guindilla Pearls

Burrata Elixir

San Marzano Sorbet + Nasturtium + Elixir Gel

Manti

Turkish Dumplings + Lamb + Labneh + Tahini + Sumac + Pistachios

Catch of Tomorrow

Plant-Based Tuna Crudo + Heirloom Gazpacho + Okra + Chive

Mains

Choice of

Bluehouse Salmon

Asparagus Velouté + Sprouts + Aquafaba Aioli + Tomato Confit

Lamb Chops

Moroccan Mint Tea Infused + Carrot Puree + Crispy Yukon + Green Peas

Prime Tenderloin Filet

Roasted Turnip + Broccoli Puree + Aged Garlic

Farro

Emmer Wheat Berries + Gratitude Garden Farm Mushrooms + Chili

Desserts

Choice of

Smoked Napoleon

Crispy Phyllo Dough + Cardamom-Allspice Smoked Cream + Coffee + Strawberries + Pistachio Praline

Pâte à Choux

Delicate Pastry Dough + Diplomat Cream + Ruby Chocolate Ganache + Berries

Enhancements

Caviar

Sustainable Farmed - Florida - 1 oz. // MP

Children Menu available upon request

We take pride in sourcing local, fresh ingredients including

{ Honey (Miguel Bode Apiaries) | Organic Greens (Swank Farm) | Local Vegetables & Fruits (Gratitude Garden Farm) |
Micro Herbs & Edible Flowers (Harpke Family) | Pasture-Raised Chicken (Heritage Green Circle)
Bluehouse Florida-Raised Salmon }