

Lupi & Iris Mother's Day Dinner 2024

Appetizers

Risotto di Gamberi

Carnaroli rice whipped with Lobster brodo & white shrimp, finished with parmigiano & sweet herb (5)

Cappesante Dorate

Seared Sea Scallop with Cauliflower, Capers & Lemon (8)

Trofie al Limone

Twisted pasta quills tossed in a sauce of fresh ricotta, pecorino & parmesan cheeses finished with lemon, basil & black pepper

Tarte au Chevre

Goat Cheese Tart with smoked trout, tomato confit, Belgian endive, arugula, & French pesto

Soupe au Pistou

Provençal vegetable soup with Puy lentils & French pesto

Oeuf Mollet

A fried soft-boiled egg with frisee, sauteed trumpet mushrooms, asparagus & sherry vinaigrette

Insalata Mista

Gem Lettuce in an herbed red-wine vinaigrette topped with cucumber, radishes, fennel, carrots & hard boiled egg

Pissaladiere

A traditional southern French flatbread topped with tomato, roasted red onion, Nicoise olive tapenade, white anchovies & arugula

Pulpo a la Parilla

Char-Grilled Spanish octopus with almond & red pepper Romesco sauce, potato & frisee lettuce salad with a citrus vinaigrette, Piquillo & espelette (6)

Roasted Golden & Red Beets

Roasted & marinated golden & red beets with sheep's milk feta, orange segments, citrus vinaigrette with frisee & arugula

Tartare de Beouf Fresh ground to order Prime sirloin with caper aioli, chives, arugula, cornichons & toasted country bread

Fazzoletti di Setta Handmade "Silk Handkerchiefs" pasta rags with Genovese style pesto, toasted pine nuts, cherry tomato & Pecorino cheese

Entrees

Dover Sole

Wood-grilled Dover sole, filleted tableside, served with sauteed mushrooms, fingerling potatoes, cauliflower & persillade sauce (21)

Pez Espada

Grilled swordfish with romesco sauce made with Marcona almonds, roasted peppers, & tomato with olive oil potatoes, charred broccolini & herb puree

Loup de Mer

Mediterranean Sea bass fillet with braised artichokes, fingerling potato, basil & tomato

Panisse

Classic Southern French chickpea cake with asparagus, mushrooms & cauliflower finished with black olive puree & herb pistou

Cavatelli con Ragù Small pasta shells tossed in a ragu of pork & tomato with garlic & chili flake, chopped broccolini, pecorino

Faux-Filet

Wood Fired, Char roasted "Manhattan Cut" New York Strip Loin Steak with roasted cauliflower, mushrooms, fingerling potatoes & persillade sauce **(15)**

Chuletta de Cordero

Wood Oven Roasted Rack of Lamb, Marinated with Honey & Sherry Vinegar, sauteed asparagus, Olive Oil Potatoes, Black Olive Puree & Rosemary

Spaghetti all'Astice

Cold water lobster tail with spaghetti pasta tossed with cherry tomatoes, garlic & chili, & white wine **(10)**

Costoletta di Vitello

Wood-oven roasted veal rib chop with caramelized anchovy-garlic sauce, roasted cauliflower & olive oil potatoes **(15)**

Canard Roti

Wood oven roasted duck breast with duck fat potatoes, olives & red wine sauce

Desserts**Torta Caprese**

Nocino ice cream, caramel sauce & candied walnuts

Olive Oil Cake

Lemon olive oil cake, lemon cream, crème fraiche whip, candied lemon peel, honey

Seasonal Sorbets

A selection of three house-made sorbets

Basque Cheesecake

Crustless vanilla bean cheesecake with a "burnt" surface, red wine berry compote

Coffee Chouquette

Crisp pearl sugar topped choux, coffee pastry cream, chantilly, warm chocolate sauce