

PELICAN GRILL & BAR

MOTHER'S DAY | PRIX FIXE LUNCH | SUNDAY, MAY 12, 2019 | 10:30 AM – 2:30 PM

AMUSE BOUCHE

ARTICHOKE MOUSSE

puff pastry, black truffle

Mumm Napa, Brut Prestige, Napa Valley

FIRST COURSE

please select one

ROASTED BEET SALAD

egg radishes, strawberries, candied walnuts, goat cheese, champagne vinaigrette

CHILLED LOBSTER SALAD

crispy prosciutto, mâche, celery ribbons, toasted almond purée, tarragon vinaigrette

BRAISED VEAL BREAST

english peas, cippolini onions, spaetzle, figs, frisée, mustard jus

Sauvignon Blanc, Quintessa 'Illumination,' Napa Valley, 2016

-or-

Pinot Noir, Frank Family, Carneros, 2017

SECOND COURSE

please select one

ROASTED 'GONESTRAW FARMS' CHICKEN

duck fat potatoes, baby carrots, tokyo turnips, fava bean gremolata, nettle purée, truffle jus

GRILLED 8 OZ. PRIME FILET MIGNON

white asparagus, fiddlehead ferns, patty pan squash, pickled beet purée, creamed morels, watercress

SEARED ALASKAN HALIBUT

snap peas, artichoke hearts, cherry tomatoes, spring onion, carrot purée,
charred ramp pesto, pea tendrils

Chardonnay, Hanzell, Sonoma County, 2014

-or-

Cabernet Sauvignon, Reynolds Family 'Estate,' Napa Valley, 2015

DESSERTS

please select one

MANGO GUAVA TIRAMISU

champagne soaked lady finger sponge, light mascarpone cream

VALRHONA BLOND CHOCOLATE MOUSSE CAKE

vanilla caramel center, sbrisolona crumble

Inniskillin, Ice Wine, Vidal Niagara Peninsula, 2016

RESERVATIONS: 877.563.5102

\$115 per adult | **\$175** per adult with wine pairing | **\$55** per child, ages 5-12

excludes additional alcohol, tax & service charge