

THE  
RED  
CAT

*Mother's Day 2016*

APPETIZERS

HOMEMADE GRANOLA  
*greek yogurt, coconut, seasonal fruits*

ROASTED ASPARAGUS  
*parmesan, almond crumble, asparagus puree*

POACHED RHUBARB AND STRAWBERRIES  
*green almonds, robiolina, olive oil, sorrel*

PEA SALAD  
*hazelnuts, ricotta salata, mint, white balsamic vinaigrette*

CHICKEN LIVER AND FOIE GRAS TERRINE  
*brandied prunes, pickled carrots, grilled bread*

CRISPY FRIED SOFT SHELL CRAB  
*white asparagus, snap peas, chard, brown butter gribiche*

ENTREES

SMOKED SALMON  
*toasted bagel, traditional garnishes*

CHICKEN PAILLARD  
*bacon, romaine, feta, dates, pumpkinseed pesto*

FRENCH TOAST  
*baguette, strawberry rhubarb compote, lemon ricotta*

GRILLED SHRIMP TACOS  
*shaved cabbages, pickled jalapeno, pineapple salsa*

TWO EGGS SUNNY  
*fried green tomatoes, grits, pancetta, sauce choron*

HOUSEMADE TAGLIATELLE  
*ramps, lemon, bread crumbs, pinenut pistou*

TASTY BURGER  
*gruyere, pickled onion, bacon, english muffin*

OMELETTE  
*creamy oyster mushrooms, scallion, spinach*

SIDES(ADDITIONAL)

APPLEWOOD SMOKED BACON OR SAUSAGE \$6  
*with stewed tomatoes and parmesan*

RED HOT RAPINI \$9  
*browned garlic and chili flakes*

HERBED FRENCH FRIES \$9

LIGHT TEMPURA OF GREEN BEANS \$13  
*sweet hot mustard*

ARUGULA AND PARMESAN SALAD \$12

DESSERT

BANANA SUNDAE

*buttermilk ice cream, almonds, rum caramel*

VANILLA PANNACOTTA

*strawberry sauce, strawberry sorbet, mint sugar*

CHOCOLATE PEANUT BUTTER MOUSSE

*caramel, rice krispy crunch, toasted marshmallow ice cream*

THREE COURSE PRIX-FIXE \$45 PER PERSON PLUS TAX, GRATUITY & BEVERAGES