

THE
RED
CAT

MOTHER'S DAY 2018

APPETIZERS

RICOTTA TOAST

english peas, tendrils, pea shoots

HAMACHI CRUDO

*blood orange, japanese citrus, chilies**

CHARRED ESCAROLE

boquerones, egg, parmesan, crouton

RADISHES

robiolina, apple, fermented daikon

CHICKEN LIVER AND FOIE GRAS TERRINE

*brandied prunes, pickled carrots, grilled bread **

SPRING QUICHE

ham, feta, broccoli

ENTREES

HOUSE CURED SALMON

*pumpernickel, crème fraiche, red onion, egg**

CHICKEN PAILLARD

bacon, romaine, feta, dates, pumpkin seed pesto

FRENCH TOAST

orange marmalade, crème fraiche, maple syrup

GRILLED SHRIMP TACOS

*shaved cabbages, pickled jalapeno, ramp salsa verde**

DUCK HASH

*Poached eggs, spring onion **

MEZZELUNE

ricotta and mascarpone ravioli, lamb ragu, mint

DOUBLE CHEESE BURGER

*american cheese, grilled onion, mcclure's pickles, special sauce**

SPANISH TORTA

*potato, onion, manchego, saffron aioli **

DESSERTS

CHOCOLATE CRÉMEUX

bahibe milk chocolate, chocolate toffee crisp

PISTACHIO SEMIFREDDO

chocolate sauce, flourless brownie

LEMON CHEESECAKE

fresh & candied citrus, pomegranate, candied

SIDES

NUESKE'S SMOKED BACON 8

SAUSAGE 7

LIGHT TEMPURA OF GREEN BEANS 14

BUTTERMILK BISCUITS 7

CAST IRON CINNAMON BUN 14

HERBED FRENCH FRIES 10

ARUGULA AND PARMESAN SALAD 13

HASH BROWNS 6

THREE COURSE PRIX-FIXE \$50 PER PERSON PLUS TAX, GRATUITY & BEVERAGES

** Consuming raw or undercooked food may increase your risk of foodborne illness.*