SUNDAY, MAY 9, 2021 | 12-4PM \$85 PER PERSON* | 4-9PM \$100 PER PERSON*



CH SE ONE FROM EACH:

APPETIZERS

HEIRLOOM TOMATO CARPACCIO VG

aerated burrata, shaved roots, sourdough sponge, pistachio dukkah, basil pearls

CHARRED SALMON BELLY GF

beet, rhubarb, horseradish crème, marcona crumble, serrano chili

TRUFFLE RICOTTA GNOCCHI

pancetta, radicchio, young asparagus, sweet corn cream

SHELLFISH BISQUE

lobster grilled cheese, espelette butter, chive blossoms

ENTRÉES

SEA SCALLOPS GF

crisp pork belly, english pea, mountain rose apple, tendrils, valencia orange reduction

SAUTÉED BRANZINO GF

sous vide baby artichoke, confit purple potato, shaved fennel, favas, ramp emulsion

PETITE FILET GF

truffled stone ground polenta, mustard greens, chanterelle, madeira reduction

RACK OF LAMB GF

charcoal potatoes, fioretto, romanesco purée, frisée

PORCINI NETTE VG

watercress, spring onion, parmesan tuille, saffron emulsion

DESSERTS

RED VELVET ROSE TARTLET

beet genoise, raspberry gelee, cream cheese mousse, raspberry sorbetto

FLOWER POT

pot de crème, devil's food, strawberry mousseline, farmers market strawberries, roasted banana gelato

GF - GLUTEN FREE VG - VEGETARIAN

We support the minimum wage increase approved by voters and the State legislature. A 3.5% surcharge will be added to your check and all of us at Splashes thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.

^{*} Prices listed above are exclusive of taxes, surcharge & alcohol.

For parties of six (6) or more, a 20% automatic gratuity will be added to your check.