



CELEBRATE MOM
MOTHER'S
EVENING FEATURE
Day

SUNDAY, MAY 12, 2024
5PM – 9PM

CHOICE OF APPETIZER:

ROASTED ACORN SQUASH, GOAT
CHEESE MOUSSE, ARTISAN GREENS,
TRUFFLED HONEY DRESSING

-OR-

SEA SCALLOP RISOTTO, CHARRED
PIOPPINO MUSHROOMS, BASIL OIL

CHOICE OF ENTRÉE:

CHICKEN GALANTINE, PEAR AND
CRANBERRY STUFFING, POTATO PAVE,
CANDIED CARROTS

-OR-

RACK OF LAMB, PORCINI JUS,
POTATO PAVE, BRUSSELS SPROUTS,
PORK BELLY RAGOUT

-OR-

PAN-SEARED HALIBUT, BASIL BEURRE
BLANC, ELM OYSTER RISOTTO,
CANDIED CARROTS

CHOICE OF DESSERT:

MACAROON TRIO - LEMON AND
WHITE CHOCOLATE, STRAWBERRY AND
CREAM, MAPLE

-OR-

BAKED BRIE, BERRIES, APRICOT CRISPS,
RASPBERRY COULIS

SERVED WITH A COMPLIMENTARY 5 OZ
GLASS OF SELECT WINE OPTION OR
EVENING COCKTAIL FEATURE

\$45 PER PERSON
CHILDREN 12 AND UNDER \$19
PRICING SUBJECT TO
TAXES & GRATUITIES
SENIORS 15% DISCOUNT

REGULAR KIJU'S DINNER MENU IS ALSO
AVAILABLE

EXECUTIVE CHEF - SHAUN ZWARUN