



*Your Neighborhood Bistro*

# Mother's Day 2026 Menu

*Choose One Appetizer, Main Course, & Dessert*

**Appetizers:**

- Vol au Vent of Grilled Portobello, Asparagus Tips & Fresh Goats Cheese over Pistachio pesto Bechamel \$26
- House-Cured Smoked Salmon, Potato-Caper Gateau, Lemongrass-Ginger Crème Fraiche Brioche \$29
- Sauteed Soft Shell Crab, Shaved Fennel Salad, Toasted Sesame-Ginger Vinaigrette \$29
- Spring Pea-Truffle Soup, Sauteed Peas & Shiitake Mushroom Chips \$21
- Aboyer Bistro Salade of Mixed Greens, Candied Walnuts, Roquefort, Poached Pear & Herbed Vinaigrette \$16
- Aboyer's Caramelized Apple Chicken Liver Pate, Pickled Vegetables, Grilled Olive-Rosemary Toast \$24

**Main Courses:**

- Three Eggs any Style (poached, fried, scrambled), Thick Cut Bacon, Crispy Potato Gateau, Toasted Brioche & Preserves \$32
- Tahitian Vanilla-Candied Blueberry French Toast, Thick Cut Bacon, Warm Maple Syrup \$32
- Classic Eggs Benedict, Shaved Black Forest Ham, Toasted Brioche, Grilled Asparagus, Béarnaise Sauce \$34
- Roast Chicken, New Potatoes Lyonnaise, Sauce Bercy \$42
- Twin Sauteed Soft Shell Crabs, Provençal Couscous, Grilled Asparagus, Pistachio Pesto Bechamel \$49
- Pan Roasted Filet of Wild Alaskan Halibut, Fresh Morels, Spring Peas & Creamy Polenta \$49
- Duo of Sliced Prime Sirloin & Grand Mere Style Short Rib, Burgundy Sauce, Mushrooms & Bacon Lardons over House Cut French Fries \$49

**Desserts:**

- Gateau Breton, Framboise Soaked Gateau, Crème Chantilly, Raspberries \$18
- Classic Tahitian Vanilla Crème Brulée \$18
- Warm Chocolate Tart over Caramel Crème Anglaise \$18

\*\*\*Brunch items will be replaced by dinner entrees for evening service\*\*\*