

BOURBONS 72

Mother's Day DINNER 2024

- FIRST COURSE -

HOUSE SALAD

Baby portabellas stuffed with flaky snow crab topped with an herb gruyere gratin

- SECOND COURSE -

STEAK DIANE

8oz Filet Mignon served with a rich cremini mushroom Dijon brandy sauce paired with steamed broccolini and potato puree

- DESSERT -

RED VELVET CAKE

Red velvet cake topped with cream cheese frosting, shaved dark chocolate, and a soft chocolate ganache center

