

GEORDIE'S

WRIGLEY MANSION

MOTHER'S DAY
2024

SPANISH TORTILLA v

Potato, Leek, Scotch Bonnet Aioli

OR

CITRUS SALAD GF

Butter Lettuce, Cashews, Trout Roe, Manchego



ESCARGOT

Pain Perdu, Caramelized Goat Cheese, Wild Mushrooms, Pork Belly

OR

CRAB CAKE

Romesco, Frisée, Pickled Celery



CHICKEN "CORDON BLEU"

Comte, Country Ham, Chicken Jus

OR

OR KING SALMON GF

Bearnaise, Bitter Greens, Spring Veg

OR

PARISIAN GNOCCHI v

Wild Mushrooms, Truffle Soubise



PLEASE VISIT OUR DESSERT ROOM LOCATED IN JAMIE'S WINE BAR

EXECUTIVE CHEF DAVID BRITO
EXECUTIVE PASTRY CHEF SAMANTHA KING
GF Gluten Free v Vegetarian

22% gratuity applied to all parties. All non-members will be charged a \$5 visitor membership fee per household.



JAMIE HORMEL HOSPITALITY