



Mothers Day 2018

Premier:

a choice of:

'shrimp ceviche' Pico de gallo, cherry tomatoes, cilantro blossom, olive oil

potato croquette idiazabal, saffron, piquillo

Entrée:

a choice of:

vegetable paella ✓ lemon, herbs

stripped bass Pea, mint, carrots, charred lettuces

jidori chicken breast roulade capers, pommes mousseline, rainbow chard, lemon,
chicken jus

Dessert:

fruit tart Seasonal fruit, pastry cream

three courses 45.

PLUS SELECT A LA CARTE ITEMS FROM OUR DAILY MENU

all of our products come from organic farms and have been compassionately
raised without antibiotics or hormones
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness

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