



Mother's Day Dinner



A four course dinner including
choice of appetizer, salad, choice of entree & seasonal dessert sampler
\$60 per person, tax & gratuity not included

APPETIZERS (CHOOSE ONE)

Parmesan Panna Cotta *arugula pesto, pine nuts, balsamic reduction & multigrain toast*

Crispy Pork Belly *parsnip puree, rhubarb compote & rosemary*

Sauteed Shrimp *green garlic pesto, spring greens salad, GF*

Spring Pea Soup *fresh chives, GF*

SALAD

Arugula, Frisee & Watercress *radish, toasted almonds, chevre & honey dijon vinaigrette, GF, V*

ENTREES (CHOOSE ONE)

Seared Atlantic Salmon *asparagus risotto, spring onions, lemon honey glaze & almond poppy mix, GF*

Crab & Shrimp Cakes *chilled salad of yukon potatoes, watercress, fennel & green beans,
roasted garlic tartar sauce*

Asiago Tortellini *peas, asparagus, caramelized leek sauce, feta, garlic bread crumb &
smoked pecorino, V*

Pan-Roasted Chicken Breast *over ramp & sweet pea risotto*

Braised Short Rib *mashed potatoes, creamy pesto fava beans, braising jus & crispy onions*

Lamb Bolognese *fresh papardelle pasta, parmesan, mascarpone cheese & mint*

Grilled 6 oz Top Sirloin *fingerling potatoes, grilled asparagus, red wine jus & ramp butter, GF*

SEASONAL DESSERT SAMPLER, with COFFEE OR HOT TEA

Carrot Cake *cardamom icing & candied pecan*

Chocolate Cremeux *espresso crumble*

Lavender & Honey Cheesecake

Strawberry Rhubarb Tart *vanilla custard*

Children's Menu \$15
Ages 12 and under
Includes beverage, caesar salad,
choice of entree & vanilla or
chocolate ice cream

Choose One:
Salmon with baby potatoes
Macaroni & Cheese
Chicken Tenders with french fries

Menu items & prices subject to change

V - Vegetarian GF - Please tell your server if you need this dish prepared gluten free

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.
Alert your server to any serious allergies. 20% gratuity will be added to parties of 6 or more.