

# Mother's Day Dinner

Includes your choice of appetizer, salad, entree & a dessert sampler,  
\$60 per person, tax & gratuity not included.

## Appetizer

### Parmesan Panna Cotta

Arugula pesto, pine nuts & balsamic reduction, ancient grain bread

### Chicken Liver Pate (GF)

House made pate with fruit preserves, whole grain mustard & crostini

### Crab Toast

Bay spice aioli, apple, celery, radish & thyme

### Prosciutto-Wrapped Asparagus (GF)

Black garlic hollandaise & pistachio

### Spring Pea Soup

Fresh chives

## Salad

### Spring Greens Salad (GF)

Radishes, carrots, toasted almonds & chevre, honey dijon vinaigrette

## Entree

### Crab & Shrimpcakes

French fries, fennel & parsley salad, herb tartar sauce

### Seared Atlantic Salmon

Israeli couscous, snap peas, toasted almonds, honey glaze & sweet pea pistou

### Pan-Roasted Chicken Breast (GF)

Over ramp & sweet pea risotto

### Parisian Gnocchi (Vegetarian)

Fresh artichokes, olives, arugula, pesto cream sauce, lemon & parmesan

### Lamb Bolognese

Fresh papardelle pasta, parmesan, mascarpone cheese & mint

### Grilled Pork Chop

Yukon mashed potatoes, sauteed spinach, caper & garlic jus

### Grilled 5 oz Filet (GF)

Paprika dusted fingerling potatoes, grilled asparagus & peppercorn jus, ramp butter

## Dessert

Dessert Sampler & Coffee or Hot Tea

*Kids Menu (12 & under) \$15*

Caesar Salad;

Choice of Mac N' Cheese, Chicken Fingers, or Salmon Caesar Salad;

Ice Cream

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.