MOTHER’S DAY
Sunday May 8th
12pm – 7pm
85 per pers, young adult 45 (12 years /under, special menu), kiddy menu 12

Appetizers

CREAM OF SPRING ASPARAGUS
morel mushroom, brie & truffle mini grilled cheese

CHILLED OYSTERS DEGUSTATION
Noank CT, Beau Soleil NB, Kusshi BC, mignonette

BABY BEETS & CRISPY GOAT CHEESE
beet greens pesto, endive, hazelnuts, moscatel dressing

CHILLED SHRIMP COCKTAIL
avocado, grapefruit, cherry tomato, corn, calamansi

PROSCIUTTO & CAVAILLON MELON
pickled blueberries, basil, parmesan shavings

HEIRLOOM TOMATO CAPRESE
local burrata, basil, Dijon vinaigrette

HOUSE MADE ARCTIC CHAR GRAVLAX
warm fingerling, horseradish cream, baby cress

ANGUS BEEF CARRACIO
roquette arugula, Verano shavings, pickled mushrooms

Entrees

SPRING RISOTTO 'PRIMAVERA'
asparagus, fava bean, corn, thumbelina, peas, parsley coulis

MAINE LOBSTER ‘FRA DIAVOLO’
House made tagliatelle, cherry peppers, lobster demi

JASPER HILL’S WHITNEY CRUSTED HALIBUT
Anson mills grits cake, cauliflower creamed spinach, rose wine sauce

LOCAL SEA SCALLOPS
spring carrot puree, English peas, glazed radish, hakurei, bacon gastrique

SCOTISH SALMON ‘A LA PLANCHA’
jumbo green asparagus, fennel puree, fingerling, confit cherry tomato, O.B.B.

AMISH CHICKEN BREAST
zucchini-latkes, hen of the wood, thumbelina, fine herb au jus

CRISPY DUCK BREAST
minted pea mousseline, roasted grapes, fiddlehead ferns, pee wee, concord agrodolce

ANGUS BEEF FILET MIGNON
florentino, rosemary fingerling, horseradish-bordelaise sauce

Desserts

SPRING BERRIES & EXOTIC FRUIT
mango sorbet, passion fruit sauce

WHITE CHOCOLATE CHEESECAKE
fresh raspberry, coulis, madeleine cookie

CHOCOLATE BANANA CREAM PIE
Oreo cookie crust, caramel, peanut butter ice cream

HARRY'S BERRY STRAWBERRY SHORTCAKE
pistachio ice cream, dulce de leche sauce

APPLE RHUBARB COBBLER
almond crust, vanilla ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness