

Mother's Day

SUNDAY, MAY 9, 2021

\$39.95 PER PERSON (NOT INCLUDING TAX OR GRATUITY)

First Course

POTATO, LEEK, & AGED CHEDDAR SOUP

GOAT CHEESE & CHIVE ARANCINI

CLAMS CASINO baked stuffed quahogs, bacon, spinach, butter, lemon

LOCAL CHEESE PLATE chef's selection of 3 cheeses, house accoutrements

Second Course

HOUSE SALAD field greens, cucumber, tomato, red onion, gorgonzola, croutons, house vinaigrette

CLASSIC CAESAR SALAD romaine, pecorino romano, house made caesar dressing, croutons

WATERCRESS & BLACKBERRY SALAD pickled onion, great hill bleu cheese, blood orange vinaigrette

FRESH WATERMELON & FETA SALAD thai basil, mint, spinach, golden balsamic vinaigrette

Third Course

GRILLED ATLANTIC SWORDFISH lobster-scallion butter, yukon gold whipped potatoes, grilled asparagus

PRIME ROAST OF BEEF whipped potatoes, fresh roasted asparagus, au jus

TROUT AMANDINE whole deboned trout, crushed almond encrusted, meyer lemon risotto, grilled asparagus, fresh herbs

LEMON-HERB ROASTED STATLER CHICKEN BREAST meyer lemon risotto, garlic sautéed spinach, pan jus

ROSEMARY-GORGONZOLA CRUSTED RACK OF LAMB whipped yukon gold potatoes, grilled asparagus, pan jus

SPRING HARVEST RAVIOLI fire roasted vegetable filling, fresh spinach, shallots, roasted red peppers, charred corn, basil, white-wine-butter sauce, pea shoots

Fourth Course

FLOURLESS CHOCOLATE TORTE raspberry coulis

KEY LIME TART fresh whipped cream

SORBET mango & raspberry sorbets, served with fresh berries

BANANA CARAMEL CHEESE CAKE caramel sauce, fresh whipped cream

BLUEBERRY MASCARPONE CAKE

