

Mother's Day Dinner

3 Course Prix Fixe | \$68 per guest

MENÙ

FIRST COURSE | CHOICE OF ONE

East Coast Lobster and Shrimp Bisque | Shellfish Bisque | Butter
Poached Shrimp | Lobster Crème | Fresh Chives

Burrata and Spring Strawberry Salad | Burrata | Local Strawberries |
Baby Arugula | Candied Pecans | Basil | Aged Balsamic

Seared Scallop Gratinée
Scallops | White Wine Herb Butter | Grana Padano | Citrus
Breadcrumb

MAIN COURSE | CHOICE OF ONE

Roasted Atlantic Salmon
Sweet Pea and Mascarpone Risotto | Grilled Asparagus |
Champagne Beurre Blanc

Chicken Supreme Oscar
Airline Chicken Breast | Crab Hollandaise | Whipped Yukon
Gold Potatoes | Seasonal Vegetables

Braised Boneless Beef Short Rib
Red Wine Jus | Truffle Potato Purée | Roasted Broccolini

Wild Mushroom Ricotta Ravioli
Brown Butter Cream | Roasted Oyster Mushrooms | Wilted
Spinach | Parmesan | Black Truffle Crumb

DESSERT | CHOICE OF ONE

Strawberry Champagne Shortcake
Vanilla Sponge | Mascarpone Cream | Macerated Strawberries |
Sparkling Rosé Syrup

Lemon White Chocolate Tart
Candied Citrus | Whipped Cream | Fresh Berries

Dark Chocolate Marquis
Flourless Dark Chocolate Torte | Raspberry Coulis | Hazelnut
Praline

