



Mother's Day 2017

5/14

Crab Bisque

Pea Soup, speck, crème fraiche

Mixed greens salad

Maguerita salad

Caesar salad

Salad of spring greens and berries, green and red strawberry, blueberry, pea leaves, cress, red mustard, ricotta salata

Asparagus and pea salad, scallions, hard-boiled egg, red wine vinaigrette

Seared Scallops, mushy peas, andouille

Lamb Sugo Crostini, whipped ricotta, braised kale, grated walnuts

Mushroom pierogis, spring onions, goat's milk sour cream

Green Pea Hummus, crispy calamari, sumac, chili oil, pita

Poached shrimp 'Louie', little gem, asparagus, boiled egg, cucumber

Crabcakes, asparagus, garlic mashed potatoes

Filet Mignon, au gratin potato, creamed spinach

Lamb Rack, braised spring vegetables, 30 year old balsamic

Softshell Crabs a la Meuniere, green beans amandine, caper brown butter

Vegetarian Stinging Nettle Ravioli, ricotta & pine nut, green garlic pesto

Alaskan Halibut, thick cut bacon, potato, sautéed ramps

Salmon, roasted baby beets, sautéed arugula, orange salsa

Stuffed Breast of Griggstown Chicken, pole beans, herb salad

Creole Smothered Pork Shank, cheesy grits, apple, radish, scallion

Chocolate Cake & Ice Cream, crushed pretzels, caramel & chocolate sauce

Strawberry shortcake, almond scone, whipped cream

Vanilla bean crème brulee

Tiramisu in a cup, mascarpone mousse, espresso soaked ladyfingers, cocoa

Dobostorte, hazelnut layers, chocolate buttercream, crispy caramel

Sorbet & Ice Creams

Consuming raw or undercooked animal foods may increase the risk of foodborne illnesses

* Indicates gluten-free item

Executive Chef – Eben Copple