

*Mother's Day Menu*  
*May 14, 2017*

Serving 12:00 – 6 pm

**Beginning**

**Roasted Red Pepper Bisque**  
chives / croutons

**Korean BBQ Lettuce Wrap**  
ginger soy marinated beef / watermelon / mint / cucumber

**Oysters BLT**

fried oyster / black pepper bacon / local micro greens /  
oven roasted tomato / herb aioli

**Greenery**

Spring Spinach Salad  
red onion / bacon / orange / goat cheese / spice pumpkin seeds / warm vinaigrette

**Pasture/Sea**

**Rosemary Crusted Lamb**  
grilled ½ rack / roasted garlic shallot mashed potatoes / grilled asparagus /  
blackberry demi

**Lemon Thyme Chicken**

roasted leg & thigh / parsnip puree / braised fennel / bed of arugula / chicken jus

**Lobster Pot Pie**

local magic molly potatoes / English peas / pearl onion /  
sherry cream / puff pastry / truffle oil / chive

**Achiote Braised Short Rib**

roasted root vegetables / crispy shallot / natural jus

**Sweet Finish**

**Eton Mess**

meringue / fresh strawberries / whipped cream / strawberry coulis

**Chocolate Torte**

orange anglaise / whipped cream / fresh berry

**Trio of House Ice Cream or Sorbet**

vanilla, chocolate, pistachio / mango, key lime, ginger

\$40.00 per person