

MOTHER'S DAY 2024

STARTERS

Popcorn Chowder

Creamy Fresh Corn, Chive Oil,
Popcorn Garnish

Chicory Salad

Belgian Endive, Radicchio, Candied Walnuts,
Roquefort Dressing

Burratta Salad

Pistacchio Beets, Strawberries,
Micro Basil, Balsamic Vinaigrette

Peekytoe Crab Cake

Avocado Puree, Pineapple Mango Salsa

Smoked Salmon Carpaccio

Citrus Segments, Capers, Fresh Micro
Herb Salad

ENTRÉES

Chilled Lobster Salad

Shaved Fennel, Breakfast Radish, Baby
Carrots, Vanilla Citrus Vinaigrette

Pan Roasted American Red Snapper

Orange Scented Roasted Carrot Puree,
Wilted Napa Cabbage

Roasted Filet Mignon

Pommes Sarladaise, Broccolini,
Truffle Sauce
(Add \$15)

Roasted Loin Of Veal "Forestiere"

Spring Asparagus, Whipped Potato,
Wild Mushroom Sauce

Chicken Roulade

Apricot, Fig & Prosciutto, Haricot Vert,
Whipper Potato, Calvados Sauce

DESSERTS

House Made Chocolate Truffles And Fresh Strawberry

Frozen Grand Marnier Souffle

\$95/person

Executive Chef Christophe Cadou

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.