



HAPPY **Father's** DAY

Sunday June 18, 2017 | 4PM - 9PM | Three Courses @\$49 per Person

Appetizer

Lobster Bisque Soup

Maine lobster soup with chive crème fraiche

Raw Oysters

West and East coast oysters served with apple mignonette and cocktail sauce

Beet Salad

Roasted Beets, Watercress, Radishes, Goat Cheese and Oranges

Smoked Salmon

Atlantic Salmon with Shallots, Hard Boiled Eggs and Dill Yoghurt

Entrees

Crab Cakes

Jumbo all Lump Crabmeat cakes, Mango Relish, fingerling potatoes and Dijon Mustard Sauce

Black Bass

Pan seared Fillet served with English Peas Risotto, Asparagus, and Beurre Blanc

Moroccan Lamb Shank Tagine

Slow cooked Lamb Shank, Couscous, Vegetables and Lamb jus

Aged New York Strip Steak

Grilled Black Angus NY Steak served with French Fries and Five Peppercorn Sauce

Dessert

Cream Brulee

House made cream orange flavor custard

Chocolate Molten

Warm Lava Cake with Strawberries Coulis and Vanilla Ice Cream

Tiramisu

House made Tiramisu