

Mother's Day Dinner Menu

Celebrate with us this Mother's Day—Three Courses for \$59 per person

Appetizers

Lobster Bisque

Creamy Maine lobster soup garnished with crab meat

Beet Salad

Oven roasted golden and red beet with hazelnuts and goat cheese

Lobster Ravioli

House made lobster ravioli with spring peas and bouillabaisse sauce

Duck Rillettes

Shredded duck legs confit with Armagnac and spices

Entrees

Surf and Turf

Grilled Grass feed filet mignon and Maine lobster tail, served with truffle creamy potato, asparagus, young leek coulis and hollandaise sauce

Alaskan Halibut

Pan Seared Alaskan halibut fillet, served with wild mushroom risotto, green & white asparagus, veal demi glaze and scallion oil

Moulard Duck

Slow cooked Hudson valley Moulard duck breast, leg confit, served with lentils caviar ragout and Dijon mustard coulis

Lamb Tagine

Moroccan style slow cooked leg of lamb, served with spring peas, artichokes and saffron lamb jus

Dessert

Fresh berries tiramisu

Lava cake with strawberry ice cream

Pear tart a la mode

Kids Menu \$14

Cheese Burger or Chicken fingers served with French Fries

Mac & Cheese

Spaghetti with marinara sauce