

Mother's Day

Sunday, May 9, 2021

Fifty Eight Dollars



Soft Potato Rolls, Vermont Creamery Cultured Butter

Appetizers

Gulf Shrimp Cocktail

Spring Green Garlic – Avocado Aioli, Thai Cocktail Sauce

Strawberry, Local Blue & Goat Cheese Salad

Organic Baby Greens, Great Hill Blue and Vermont Creamery Chevre Crumbles, Savory Spiced Almonds, Strawberry-White Balsamic Vinaigrette

Hand Crafted Gnocchetti with Spring Pea Purée

Asparagus Slivers, Mushrooms, English Peas

Red Wine Braised Beef Short Rib & Fontina Arancini

Crispy Risotto Balls Stuffed with Beef Short Rib and Fontina on Porcini Crema with Red Wine-Veal Reduction

Roasted Tomato & Fennel Bisque

Smoked Gouda Crema, Basil Pistou, Micro Basil

Main Plates

Pan Seared Gulf of Maine Sea Scallops

Sweet Corn, Fingerling, Fava Bean & Bell Pepper Succotash

Smoked Tomato – Anaheim Pepper Butter

Suggested Wine Pairing: Maso Canali Pinot Grigio/Chardonnay Blend, Trentino, IT \$11/gl

Grilled Sirloin Steak Frites

Truffle Butter, Smoked Sea Salt & Horseradish Fries, Watercress & Red Onion Salad

Suggested Wine Pairing: Ferrari-Carano Cabernet, Alexander Valley, CA 17.5/gl

Roasted Half Giannonne Farms All-Natural Chicken

House-made Ricotta, Spinach & Mushroom Ravioli

Roasted Chicken Jus with Spring Baby Vidalia Onions

Suggested Wine Pairing: MacMurray Estate Pinot Noir, Central Coast, CA \$12/gl

Pan Roasted Wester Ross Scottish Salmon Filet

Beet, Potato & Root Vegetable Hash, Cucumber & Radish Salad,

Orange-Dill Beurre Blanc, Orange Supremes

Suggested Wine Pairing: Whispering Angel Rose, Côtes de Provence, FR \$15/gl

Herb Roasted Rack of Spring Lamb

Crispy Coarse White Grit Cake, Minted Spring Rainbow Carrots,

Flash Fried Pea Greens, Sauce Harissa

Suggested Wine Pairing: Double Canyon Horse Heaven Hills Cabernet Sauvignon, WA \$14/gl

Dessert Selections

Lemon Meringue Tart

Maine Blueberry Compote, Candied Coconut

or

Semi-Sweet Chocolate Mousse Cup

Vanilla Bean Chantilly, Marbled Chocolate Curls, Strawberry Gel