

Mother's Day Dinner

Sunday, May 12, 2019

Fifty Five Dollars



Caramelized Onion & Rosemary Focaccia, Corn Bread, Truffle Butter

Appetizers

Gulf Shrimp Cocktail

Avocado-Lemon Purée, Thai Cocktail Sauce

Truffled Asparagus & Pancetta Salad

Feta, Baby Lettuces, Lemon-Truffle Asparagus, Pancetta, Sweet Red Pepper Vinaigrette

Fresh Tropical Fruit Plate

Melon, Mango, Pineapple, Watermelon, Kiwi, Berries,
Tahitian Vanilla-Honey Yogurt, Candied Walnuts

Maine & Maryland Crab Cake

Scallion & Sour Cream Purée, Marinated Cucumbers

Roasted Vine Ripened Tomato Bisque

Melted Mozzarella Crostini, Basil Pistou

Main Plates

Applewood Smoked Bacon, Ham & Sharp Cheddar Quiche

Avocado Toast, Baby Tomato, Cress & Asparagus Tip Salad

Poached Eggs Benedict

Poached Organic Eggs, English Muffins, Hollandaise, Canadian Bacon
Avocado Toast, Baby Tomato, Cress & Asparagus Tip Salad

Pan Seared Gulf of Maine Sea Scallops

Rock Shrimp Risotto, Pencil Asparagus, Orange Beurre Blanc

Suggested Wine Pairing: 2017 Domaine Servin Chablis, Les Pargues, Chablis, FR \$12/glass

Grilled Medallions of Beef Tenderloin

Chive & Sour Cream Potato Croquettes, Creamed Spinach, Bèarnaise Sauce

Suggested Wine Pairing: 2017 Ferrari-Carano Cab-Syrah, Alexander Valley, CA \$17/glass

Herb Crusted Free Range Chicken Breast

Pinot Noir Reduction with Mushrooms & Pearl Onions,
Roasted Baby Carrots, EVOO Mashed Potatoes

Suggested Wine Pairing: 2016 Bravium Pinot Noir, Anderson Valley, CA \$16/glass

Pan Roasted Scottish Salmon Filet

Corn, Bell Pepper & Green Pea Succotash, Fines Herbs, Fingerlings,
Smoked Tomato-Anaheim Pepper Butter

Suggested Wine Pairing: 2017 Fleurs de Prairie Rosé, Côtes de Provence, FR \$11/glass

Roasted Rack of Spring Lamb

Dried Apricot, Golden Raisin, Cucumber, Mint & Pistachio Tabouleh,
Spinach & Feta Stuffed Roasted Artichokes, Apricot Gastrique

Suggested Wine Pairing: 2013 Château du Trignon Gigondas, Rhône, FR \$15/glass

Dessert Selections

Lemon Meringue Tart

Maine Blueberry Compote

or

Flourless Chocolate Torte

Coconut Crème Anglaise, Raspberries