

Mother's Day

49 PER PERSON



First course

Crabcake

tarragon aioli + jalapeno + watercress +
watermelon radish

Grilled Artichoke

local Mint + white wine sauce

Lobster Salad

lobster meat + avocado + organic heirloom tomato +
spring mix + celery aioli + mango salsa

Farmers Salad

wild arugula + candied walnut + feta + local seasonal fruit +
pomegranate vinaigrette

Clam Chowder

topped with roasted bacon

Second Course

New York Steak

16 oz. Grass fed + Organic yellow cauliflower puree + asparagus +
morel mushroom port wine reduction

Lamb Ragu Rigatoni

rigatoni + lamb ragu + shaved parmesan

Artichoke Ravioli

manchego roasted tomato + local mint + mediterranean olive

Wild Salmon

pan Seared, creamy ginger yukon potato + broccolini + chili glaze

Stuffed Sole

baked + crab meat + shrimp + organic yellow cauliflower puree +
broccolini + lemon emulsion

Third Course

Limoncello cake

Chocolate mousse

