

To all the mothers, we raise a toast, Their love, a beacon, we cherish the most. For all they give, for all they do, At Farmer's Table, we honor you.

\$59.95 PER PERSON

# STARTER

# NEW ENGLAND CLAM CHOWDER

Cream based with bacon + onion + red diced potatoes

# SEAFOOD LOUIE SALAD

Dungeness crab + pacific shrimp + organic arugula + avocado + asparagus + heirloom cherry tomato + hard boiled egg + orange-lemon vinaigrette

# APPETIZER CHOOSE ONE:

## **ZUCCHINI BLOSSOMS**

Ricotta and spinach stuffed + mint + tomato bisque

# **GRILLED ARTICHOKE**

In a garlic butter sauce

# MAIN COURSE

CHOOSE ONE:

#### LAMB SHANK

Parmesan risotto + au jus reduction sauce

# LINGUINE ALLA FRUTTI DI MARE

Clams + calamari + shrimp + crab leg + tomato arrabiata sauce

#### RIB EYE

14 oz Rib eye served with a loaded baked potato + barolo hibiscus reduction sauce

# CHICKEN SALTIMBOCCA

Prosciutto + sage + mashed potatoes + provolone white wine sauce

## FISH OF THE DAY

(Chef's selection)

# DESSERT

Brownie a la mode or Red velvet cake