



Mother's Day Luncheon 2017
3 courses- \$49 per person (plus tax/gratuity)

APPETIZER: FIRST CHOICE

PARSNIP & SUNCHOKE SOUP | crème fraiche, purple asparagus

4 ISLAND CREEK OYSTERS ON THE HALF SHELL | champagne mignonette, lemon

SPICY TUNA TARTARE | cucumber, cilantro, scallion, chive cream, ox chili sauce, hand-cut potato chips

GREEK SALAD | corn, mizuna, cucumber, pickled onion, pine nuts, Narragansett feta, red wine vinaigrette

CRISPY RHODE ISLAND CALAMARI | fried cherry peppers, tarragon aioli, lemon

CRISPY ZUCCHINI FLOWERS | La Quercia prosciutto, grilled purple asparagus, fresh mozzarella

ENTREE: SECOND CHOICE

LOBSTER RISOTTO | creamed corn, fava beans, wild mushrooms, pea tendrils...**plus 5**

ROASTED FAROE ISLAND SALMON | spring onion & carrot puree, roasted artichoke, spinach

GRILLED LAMB PORTERHOUSE | pea & mint puree, eggplant caponata

RIGATONI BOLOGNESE | pork, beef, & lamb ragout, garlic, toasted rosemary, touch of cream, Parmigiano

HERB ROASTED BONELESS ½ CHICKEN | mashed potatoes, sautéed spinach, garlic white wine sauce

GRILLED MARINATED HANGER STEAK | Ox herb French fries, grilled asparagus, chimichurri sauce

GRILLED 'OAK WHISKEY BARREL' FILET MIGNON | yukon gold mashed, grilled asparagus, port demi-glace...**plus 5**

DESSERT: THIRD CHOICE

STRAWBERRY RHUBARB TART | vanilla ice cream

CHOCOLATE FUDGE MOUSSE TORTE | almond praline crunch, raspberry coulis

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
PLEASE ALSO NOTIFY YOUR SERVER OF ANY DIETARY OR HEALTH RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE CHANCES OF FOOD BORNE ILLNESS

Matthew O'Neil – Chef/Owner Kathleen Rodgers – Chef de Cuisine
Gift Certificates Available