



**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