



**Mother's Day Luncheon 2018**  
**3 courses- \$52 per person (plus tax/gratuity)**

**APPETIZER: FIRST CHOICE**

**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

**ARUGULA SALAD** | roasted red peppers, pickled red onion, sea beans, goat cheese, charred lemon vinaigrette

**CRISPY RHODE ISLAND CALAMARI** | peppadew peppers, chipotle aioli, lemon

**BURRATA CHEESE** | grilled asparagus, crispy zucchini flower, romesco, shaved almonds

**BURRATA CHEESE** | morel mushroom puree, English peas, pea tendrils, radish

**ENTREE: SECOND CHOICE**

**GRAINS** | farro, barley, hen of the woods, ramps, creamed broccoli rabe, watermelon radish

**LOBSTER GNOCCHI** | peas, ramps, morels, mint, white wine ...**plus 5**

**ROASTED FAROE ISLAND SALMON** | pea risotto, grilled spring onion, shaved almonds

**GRILLED KUROBUTA PORK CHOP** | creamed broccoli rabe, balsamic marinated morels, crispy baby Yukon's

**HERB ROASTED BONELESS 1/2 CHICKEN** | mashed potatoes, sautéed spinach, garlic white wine sauce

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

**DESSERT: THIRD CHOICE**

**FRENCH STRAWBERRY SHORTCAKE** | whipped cream, strawberry sauce

**CHOCOLATE FUDGE MOUSSE TORTE** | almond praline crunch, cherry compote

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