



Mother's Day Menu



For the Table

Smoked Steelhead Trout.....18

Capers, sour cream, red onion, chopped egg, multi-grain toast points

Lamb Rack Lollipops.....24

Marinated and grilled lamb chops finished with basil mint pesto

Baked Ricotta Dip.....18

Fresh herb and lemon whipped ricotta with toasted crostini

Three - Course Prix Fixe Menu

\$65.00 Adult / \$28.00 Child

Starter

Roasted Tomato and Red Pepper Bisque

Arugula Salad

Sundried Tomatoes, Pine Nuts, Honey Lemon Vinaigrette

Caesar Salad

Romaine hearts, white anchovies, crisp croutons, Parmesan Reggiano cheese curls





Main Course

Vegetable Quiche

Asparagus, Roasted Red Peppers, Spinach and Gruyere Cheese, with Mixed Greens

Atlantic Salmon Scampi

Grilled fillet with Gulf Shrimp and Scampi Butter. Rice Pilaf and Asparagus

Baked Stuffed Sole

Crabmeat stuffed Sole topped with a Sherry Cream Sauce. Rice Pilaf and Asparagus

Chicken Florentine

Sauteed Chicken Breast with rich Parmesan Cream Sauce and Spinach.
Roasted Fingerlings Potatoes and Asparagus

Garlic Herb Picanha

Topped with Sauteed Herbed Mushrooms.
Roasted Fingerlings and Asparagus.

Dessert

Tiramisu

Lemon Curd with Raspberry Coulis

Sorbet

Chocolate Layer Cake

