

Happy Mother's Day 2024



\$49 pp

Amuse-Bouche

strawberry bruschetta crustini, mascarpone, strawberry, balsamic drizzle

Course One

choice of

lobster bisque lobster purée, tomato paste, sherry and cream

gazpacho tomato, cucumber, onion, bell pepper, garlic, olive oil, vinegar, chilled

iceberg wedge salad blue cheese crumbles, applewood bacon, red onion, candied pecans

roasted garlic hummus toasted pita, cucumbers, onions, kalamata olives, tomatoes, roasted bell peppers

maple bacon brussels sprouts honey, dijon, parmesan

tuna tartare wasabi aioli, chili aioli, cucumber, seaweed salad

crab and artichoke dip cheeses, pita, crudités

truffle fries truffle oil, parmesan cheese, bistro sauce

Course Two

choice of

rockfish basil, thyme crusted center cut filet, roast garlic mashed potatoes, broccolini, chesapeake sauce (crab velouté)

chicken jardinière julienne vegetables, roast garlic mashed potatoes, lemon dill sauce

espresso rubbed n.y. strip broccolini, au gratin potatoes

short rib slow braised, mashed potatoes, broccolini, port bordelaise

crab cake chipotle aioli, french fries, coleslaw

farmer's (garden omelette) tomatoes, peppers, onion, home fries, toast

neptune benedict poached eggs, lobster, shrimp, jumbo lump crab, hollandaise sauce, home fries

gluten free pasta chef's daily creation

mushroom ravioli carrot ribbons, sage, brown butter, roasted pumpkin seeds

Course Three

choice of

belgian chocolate mousse

tres leches

banana split bread pudding

crème caramel

chocolate dream cake *gf*

n.y. harbor salted caramel cheesecake

chocolate trilogy cake

baklava

Kids Menu

pasta with butter or red sauce 10

fried chicken tenders with french fries and honey mustard 10

grilled cheese chips and pickle 10