

Mother's Day 2010

Available from 5-10 pm
\$55 three course prix fixe plus beverage, tax and gratuity

APPETIZERS

ROAST ASPARAGUS SOUP
lemon crème fraîche

STUFFED BAKED ARTICHOKE
garlic bread crumbs, jumbo lump crab

PARMESAN RISOTTO
lobster, scallions, mushrooms

BITTER GREENS SALAD
strawberries, fresh chevre, toasted almonds

FILET MIGNON CARPACCIO
shiitake pecorino salad, black truffle vinaigrette

ENTREES

SAUTEED SOFT SHELL CRABS
savoy horsereadish slaw, bacon white wine butter

ORGANIC CHICKEN
raw and cooked vegetable salad, lemon demi butter

GRILLED NEW YORK STRIP
yukon golds, fennel and aioli with cabernet sauce

OVEN ROAST HALIBUT
green garlic mashed, chowder butter

DOUBLE RACK OF LAMB
haricots verts, cherry tomatoes, fingerlings, lamb jus

DESSERTS

PISTACHIO SEMIFREDDO
hot fudge, crème fraîche brownie

APPLE PROFITEROLES
apple-butterscotch ice cream, cinnamon-chocolate sauce, caramel

BANANA CHOCOLATE CREAM PIE
pretzel crust

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LUNCH SPECIALS FOR MOTHER'S DAY 2010

WELSH RABBIT 12
vermont cheddar, toasted baguette

PARMESAN RISOTTO 16
lobster, scallions, lemon butter

SAUTEED SOFT SHELLS 18
savoy horseradish slaw, white wine bacon butter