

# MOTHER'S DAY CELEBRATION DINNER

Three-Courses Prix Fixe \$110 / Children Under Twelve \$59

**FOR THE TABLE • ARTISANAL BREADS & ROLLS**

Whipped cultured butter, lemon-herb olive oil

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## FIRST

SELECT ONE

**CHILLED LOCAL OYSTERS** • Champagne mignonette, horseradish cocktail sauce

**CREAMY LOBSTER BISQUE** • Sherry cream, chive oil

**SPRING GREENS SALAD** • Strawberries, goat cheese, candied pecans, champagne vinaigrette

**SMOKED SALMON TARTARE** • Capers, dill, crème fraîche, grilled crostini

**JUMBO LUMP CRAB SALAD (+10)** • Arugula, avocado, mango, citrus vinaigrette

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## MAIN

SELECT ONE

**PAN-SEARED ATLANTIC SALMON** • Lemon beurre blanc, grilled asparagus, Carolina Gold rice

**PAN-ROASTED HERBED CHICKEN BREAST** • Fingerling potatoes, haricots verts

**PRIME FILET MIGNON** • Rosemary demi-glace, whipped potatoes, roasted baby carrots

**SPRING VEGETABLE RISOTTO** • English peas, asparagus, mushrooms, parmigiano

**SOLE MEUNIÈRE** • Whipped potatoes, dandelion greens, caper-browned butter

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## DESSERT

SELECT ONE

**STRAWBERRY SHORTCAKE** • Vanilla cream, macerated strawberries

**DARK CHOCOLATE MOUSSE CAKE** • Raspberry coulis, chantilly cream

**LEMON & LAVENDAR TART** • Toasted meringue, blueberry compote

**THE ULTIMATE COCONUT CAKE** • Coconut anglaise

**COFFEE & TEA SERVICE** SELECT ONE • ILLY COFFEE • TEA SELECTION BY TEA FORTÉ