

MOTHER'S DAY CELEBRATION DINNER

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

FIRST

SELECT ONE

CHILLED OYSTERS ON THE HALF SHELL · 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, shallots, creme fraiche, grilled crostini

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

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 MEUNIERE · Whipped potatoes, dandelion greens, caper-browned butter

DESSERT

SELECT ONE

THE ULTIMATE COCONUT CAKE · Coconut crème anglaise

STRAWBERRY SHORTCAKE · Angel cake, fresh berries, vanilla chantilly, strawberry sauce

CHOCOLATE & BANANA TART · Chocolate ganache, caramelized bananas, vanilla bean gelato, caramel sauce

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