



Mother's Day Menu

May 8th, 2022

All Meals Start with
Fresh Baked Bread and Butter

BRUNCH ENTRÉES

**Brunch Entrées Served Until 2:00 PM*

Brunch Entrées Served with Cottage
Potatoes and your choice of Sausage or
Apple Wood Smoked Bacon

**Buttermilk Pancakes*

With Homemade Brandy & Peach
Chutney

**Steak & Eggs*

Grilled Filet Mignon, Caramelized
Onion and a Sunny Side up Egg;
Au Prove

**Omelet*

Shrimp, Cheddar & Chive Omelet;
Smothered with Old Bay Infused
Hollandaise

Soups

Lobster Bisque

Scented with Herbs and Sherry,
Garnished with a Homemade Crème
Fraiche and Truffle Oil

French Onion

Sautéed Blend of Hand Selected
Onion, 18-Hour House Veal Stock,
and a Toasted Baguette with Gruyere
Brulé

Salads

Melon Feta

Spring Mix, Pickled Shallot Served
with a Lemon Poppy Seed Vinaigrette

House Salad

Spring Mix with Carrots, Cucumber
& Tomato; Choice of Lemon Poppyseed
or Port Wine & Fig Vinaigrette

Small Plates

Escargot

Sautéed with Butter, Garlic, Shallots
& Herbs

Sauteed Mushrooms

Pomme Frites Poutine

Hand Cut French Fries with Local
Cajun Cheese Curds with 18-Hour
House Demi-Glace, Duck Confit or
Tandoori Chicken



Served 12 - 4 PM

Entrées Served with Complimentary Fresh Rolls and Butter, and Homemade Sorbet

Appetizers

Grilled Peach

Grilled Peach Stuffed with Chevre Goat Cheese & Chorizo Sausage atop a Bed of Greens Drizzled with Peach Balsamic

Bao Crepe

Choice of Pork Belly or Duck Confit; Grilled Pineapple & Pickled vegetable Slaw with a Sriracha Aioli

Confit Salmon

Olive Oil Poached, Labneh, over an Endive, Arugula, Cucumber & Feta Salad; Preserved Lemons with a Lemon & Poppyseed Vinaigrette

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Entrées

Pan Roasted Duck Breast *

Served with Duck Confit Baby Lima White Bean & Pea Ragu with a Resiling & Plum Glaze

Scallops *

Pan Seared and accompanied with Pancetta & Pea Risotto, Mango & Yuzu Puree, Sun Dried Tomato Gastrique

Filet *

Char-Broiled Filet Mignon, Crispy Steak Fritz, Cilantro & Pepper Chimichurri with a Poblano Pepper Slaw, Powdered Goat Cheese

Jerk Chicken Coco Vin*

Jasmine Rice Pilaf, Pineapple Mango Crudo and a Roasted Chicken Jus

Lamb Shank*

Cumin and Lemongrass Braised Shank, accompanied with Arancini, Labneh and Pickled vegetables