

Mother's Day Dinner 2010

Prix Fixe Dinner

2-Course - \$42/per person • 3-Course - \$49/per person

4-Course - \$56/per person • 5-Course - \$63/per person

Prices do not include tax & gratuity

SOUPS

Wild Mushroom Marsala

Vegetable stock with shallots, herbs, wild mushrooms and Marsala wine

Fresh Tomato Basil

With Romano cheese croutons

Lobster Bisque

Rich and creamy

APPETIZERS

Fried Oysters

Served on croutons with a remoulade sauce

Melon with Prosciutto

Fresh cut melon with thin prosciutto ham and fresh lime

Spring Vegetables with Hollandaise Sauce

Asparagus, baby carrots, and turnips with a rich Hollandaise sauce

Crab Stuffed Avocado Half

Drizzled with a sundried tomato aioli

SALADS

Seafood Salad

Shrimp, crab & scallops tossed in a citrus vinaigrette; served over hydro bibb lettuce

"Stacked" Caesar Salad

Served with marinated tomatoes, croutons, our own homemade Caesar dressing, and mild white anchovies

Spring Salad

Caramelized pear served over frisee, topped with blue cheese, toasted walnuts, red onions and a port wine drizzle

Spinach Salad

Spinach topped with strawberries, mushrooms, candied almonds and a champagne vinaigrette

ENTREES

All Entrées Served With Appropriate Starch and Vegetable

Spring Vegetable Linguini

Baby vegetables tossed with garlic, shallots, fresh herbs and fresh tomatoes with extra virgin olive oil and Grana Padana cheese

Breast of Chicken

Sautéed breast of chicken stuffed with wild mushrooms, leeks and crab, served with wild rice and Malibu carrots and finished with a sherry cream sauce

Shrimp & Scallops

Tossed with a tarragon shallot Mornay; served with saffron risotto and julienne vegetables

Stuffed Pork Loin

Apple & plum stuffed pork loin with a brown sugar bourbon glaze; served with a sweet potato galette

Pan Seared Salmon

Served over risotto with wild mushrooms, a lemon thyme beurre blanc, baby zucchini and sunburst squash

Filet Mignon of Beef

Cooked to order and topped with grilled asparagus, barley pilaf and Choron sauce

Lamb Rack

With feta cheese, spinach & roasted tomatoes, and potato ragout served on wilted spinach with rosemary bordelaise

Veal "Oscar"

Veal scaloppini topped with crab meat and a hollandaise sauce, served with asparagus, and a risotto cake

DESSERTS

*Any selection of our fresh desserts which are prepared and baked on premise
OR Imported Cheese Plate*