



MOTHER'S DAY

Sunday, May 12th, 2019

FIRST COURSE

SHE-CRAB SOUP	Finished with Manzanilla Sherry
ASPARAGUS SOUP	English Pea & Tarragon Purée
SCOTTISH SMOKED SALMON SALAD	Julienne Cucumber, Pommes Frites, Upland Cress
SHRIMP & GRITS	Andouille Sausage, Anson's Mill Stone-Ground Creamy Grits
FRIED GREEN TOMATO	Colombian Aji, Lemon-Cayenne Mayonnaise

SECOND COURSE

ROASTED RED BEET "TARTARE"	Cornichon, Chives, Blood Orange Suprême, Blood Orange Reduction
CHOPPED SALAD	Romaine, Baby Spinach, Haricot Verts, Tomatoes, Chive Vinaigrette
STILTON & TOASTED PINENUT SALAD	Frisée, Arugula, Raspberries, Red Wine Vinaigrette
EASTERN SHORE ASPARAGUS	Crumbled Vermont Goats Cheese, Lemon & Chive Beurre Blanc
FOREST MUSHROOM RAVIOLI	Asparagus, Morel & Amontillado Sherry Cream
LOBSTER RISOTTO	Butter-Poached Lobster, Fresh English Peas

THIRD COURSE

PAN-ROASTED SEA SCALLOP	Amish Tomato, Crispy Bacon, Upland Cress
JUMBO LUMP CRABCAKE	Nappa Cabbage "Slaw," Arugula Oil
PAN-ROASTED MAGRETOF DUCK	Rhubarb & Strawberry Compote, Cornmeal Cake, Bual Madeira Reduction
GRILLED COLORADO LAMB TENDERLOIN	Fresh Fava Beans, Oyster Mushrooms, Saffron Basmati Rice
GRILLED SCOTTISH SALMON	Coco Bean Relish, Spinach & Cilantro Sauce, Olive Oil Powder
BRAISED BEEF SHORTRIB	Baby Red Beets, Baby Carrots, Red Wine Reduction

CHEESE

Plate of 3 selections [\$15 supplement]

SEASONAL DESSERTS

STRAWBERRY RHUBARB TARTELETTE	Sweet Cream Ice Cream
CHOCOLATE TORTE	Layers of Bittersweet Chocolate Mousse & Dark Chocolate Cake, Grand Marnier, Candied Orange Peel
BLUEBERRY & WHITE CHOCOLATE MARJOLAINE	Almond Dacquoise, Blueberry Marmalade, White Chocolate Mousse
SORBETS	Raspberry, Blueberry Violet, Strawberry Buttermilk