



## **Mothers Day ~ May 8th, 2022**

**Hunt Brunch** served from 11am until 2pm  
*Includes: Fresh fruit and cornbread with maple butter*

**Farmer's Omelet** tomato, asparagus, and goat cheese served with country sausage links and mini hash browns, 21.

**Blueberry Pancakes** with warm maple syrup, whipped maple butter and applewood smoked bacon, 21.

**Vegetable Frittata** fingerling potato, queso fresco, onion, red bell pepper, fire-roasted salsa verde, with avocado toast, 22.

**Crab Benedict** house made crab cakes served with poached eggs, sautéed spinach and sriracha hollandaise, 25.

**Three Course, Prix-Fixe Menu** served from 11am until 7pm  
Entrée price includes one starter and one house-made dessert.

### **STARTERS**

**Spring Pea & Asparagus Soup** toasted hazelnuts and grilled lemon crema

**Cold Smoked Ahi Tuna** pickled vegetables, Maui onion with a ponzu drizzle and Fresno chili relish

**Polenta-crust Fried Green Tomato** petite greens, with burrata and pesto

**Spring Arugula Salad** gooseberries, goat cheese, toasted almonds, citrus vinaigrette





## ENTRÉE

**Faroe Island Salmon** toasted orzo, asparagus, baby greens, heirloom tomato, lemon, fried capers, 57.

**Baked Cod Gremolata** panko crust, grilled artichoke, heirloom tomato, baby spinach and whipped potato, 59.

**Grilled Swordfish** spring pea risotto, rustic soffrito, and whipped avocado, 60.

**Long Island Duck Breast** crispy Korean barbequed Brussel sprouts, spring slaw, yuzu-pomegranate vinaigrette, 59.

**Filet Mignon** trio of medallions, sautéed spinach, whipped potato, asparagus, grilled portabellas, port wine demi-glace, 72.

**Grilled NY Strip (14oz.)**, garlic butter haricot verts, whipped potatoes, gorgonzola fondue, 70.

**Cavatelli Pasta**, heirloom tomato, spring peas, arugula, Kalamata tapenade, shaved parmesan, 48.

### Pasta Additions:

**Herb-grilled Chicken +10. Garlic Marinated Shrimp +12.**

**Seared Flat Iron Steak +15. Seared Salmon +15.**

## DESSERT

**Warm Strawberry Rhubarb Crisp** with vanilla ice cream

**Sea Salted Chocolate Torte** with caramel-chocolate ganache

**Sticky Toffee Pudding** with butterscotch and freshly whipped cream