

Join us for  
**Mother's Day**

*Featuring menu favorites and  
chef inspired specials*

First Course:

**New England clam Chowder**

**Baby Arugula Salad**

*Dried Mission Figs, Pine Nuts, Shaved Vt. Cheddar, Balsamic Vinaigrette*

Entree Course:

**Grilled Swordfish**

*Lobster Ravioli, Confit Tomatoes, Mascarpone Cream, Basil Oil*

*36.*

**6oz. Filet Mignon**

*Orange Grand Marnier Glaze, Boursin Mashed Potatoes, Roasted Asparagus*

*38.*

**Pan Seared Scallops**

*Pear-Golden Raisin Compote, Cauliflower Puree, Baby Arugula, Prosciutto Crisp*

*39.*

**Pan Roasted Duck Breast**

*Bacon Roasted Brussel Sprouts, Luxardo Cherry, Potato Galette*

*36.*

**Vegetable "Lasagna"**

*Zucchini, Yellow Squash, Eggplant, Ricotta Cheese, Crème Rosa Sauce, Parmesan Tuiles*

*31.*

Dessert:

**Raspberry Crème Brûlée**

*Candied Orange, Fresh Berries*

**Triple Chocolate Cake**

*Chocolate Dipped strawberry, Espresso Whipped cream*

*Champagne Cocktails, Bloody Mary's and House Sangría...*

*Accepting all reservations...*

*11:30-6pm*

*Sunday May 14<sup>th</sup>*