

# Mother's Day Menu

## STARTER.....

### SOUP DU JOUR

a cup of our homemade soup filled with the fresh flavors of spring

### SMASHED CRABCAKE

Cucumber corn milk salsa, pickled red peppers, lime garlic cream

### MESCLUN SALAD (GF)

candied pecan, strawberry, goat cheese, champagne vinaigrette

## MAIN.....

### 6 OZ FILET MIGNON (GF)

fingerling potatoes, asparagus, 868 red wine demi glace

### MAHI MAHI (GF)

parsnip puree, mache, mango-avocado salsa

### MOSCOVY DUCK

goat cheese polenta cake, french beans, strawberry basil salsa, truffle oil

### VA SMOKED HAM

israeli cous cous, asparagus, maryland crab hollandaise

### VEGAN RAVIOLI

asparagus, roasted baby heirloom tomatoes, citron, truffle oil

## DESSERT.....

### CHOCOLATE TORTE (GF)

whipped cream, caramel

### CHEESECAKE

granola, local honey

### BERRY AND CHEESE PLATE

fresh berries, brie, blue, Chef's Choice

## Children's Prix Fixe, \$20/pp

*10 and under, please*

### STARTER.....

#### SEASONAL FRUIT, BERRY AND YOGURT BOWL

### MAIN.....

#### FRENCH TOAST WITH WHIPPED CREAM, BACON, POWDERED SUGAR AND LOCAL MAPLE SYRUP

### DESSERT.....

#### CHOCOLATE TORTE OR CHEESECAKE

*served with choice of juice: apple, cranberry, orange*