

# *Mother's Day*

– In The Restaurant –

## **FIRST COURSE**

### CRAB CAKES

Arugula, Pickled Red Onion, Red Pepper Remoulade, Crispy Potato Strings

### LOCAL SPRING GREENS

Lemon-Basil Vinaigrette, Husk Cherries, Shaved Vegetables, Shy Brother's farm Hannahbells  
Cheese

### SPRING QUICHE

Asparagus, English Peas, Morel Mushrooms, N.E. Goat Cheese, Arugula

## **MAIN COURSE**

### BREAD BASKET:

CHEDDAR-CHIVE BISCUITS, HONEY GLAZED CORNBREAD,  
HERBED FOCACCIA

### PAN ROASTED BLACKENED FAROE ISLAND SALMON

Local Dry Chili Rub, Orange, Olive Oil, Hazelnuts, Lovage

### COFFEE RUBBED LOCAL RIB EYE ROAST

Bone Marrow Béarnaise, Tarragon, Charred Lemon

### CHARRED RUNNER BEANS

Stinging Nettle Pesto, Oven Roasted Tomatoes, Red Wine Braised Pearl Onions

### CREAMED LOCAL SWISS CHARD GRATIN

N.E. Cave Aged White Cheddar Fondue, Prosciutto, Paprika Oil, Seasoned Breadcrumbs

### FINGERLING POTATO HASH

Crispy Rosemary, Parsley, Lemon, Parmesan

## **DESSERT**

BLUE BERRY CRISP with CARDAMOM SPICED PORT SYRUP

LIMONCELLO GELATO

ASSORTED MACAROONS, CHOCOLATES, BISCOTT

