

Mother's Day

Sunday, May 8, 2022

Oysters

Six raw Pemaquid oysters served with

\$20

Seared Lamb Meatballs

High Hopes Farm Lamb Meatballs served with an avocado goddess sauce

\$16

Roasted Carrot and Thyme Soup

Creamy, carrots and vegetables roasted with fresh herbs

\$7/10

Crab Cakes

Three crab cakes served with a fresh lemon aioli and a roasted red pepper, pineapple, pickled grape salsa

\$20

Grilled Prosciutto Wrapped Asparagus

Topped with shaved parmesan, red pepper flakes, lemon zest on an herbed aioli

\$10

Blood Orange Mixed Green Salad

Greens with dried blueberries, candied pecans, crumbled goat cheese and a blood orange vinaigrette

\$16

Poached Pear Salad

Poached pears with dried cranberries, fresh pomegranate, candied pecans, crumbled blue cheese, chopped romaine with a balsamic vinaigrette

\$18

Quinoa and Vegetable Stir Fry

Quinoa, chickpeas tossed with seasonal vegetables topped with toasted cashews, sesame seeds, parsley, mint, fresh pomegranate, lime juice and fresh raita

\$20

Seared Salmon

Marinated salmon seared with a lemon, ginger, thyme glaze on top of a green onion, wild pilaf with braised bok choy and bean sprouts.

\$30

Seared Duck Breast

Duck seared and glazed with a cherry sauce and grilled fruit with a fennel arugula salad

\$30

Petit Filet

Grilled filet with a chimichurri sauce on a chipotle, sweet potato mash and herb braised asparagus

\$44

Dessert \$10

Strawberry Short Bread with Whipped Cream

All items are available Gluten Free