



MOTHER'S DAY MENU

BREAD COURSE

Herbed Focaccia

Vermont Cultured Butter, Sea Salt

STARTERS

CHOICE OF ONE

Chilled English Pea Velouté GF

Mint, Lemon Oil, Crème Fraîche

Stracciatella & Grilled Nectarine Salad

Little Gem Lettuce, Marcona Almonds,
White Balsamic, Charred Sourdough

Shaved Baby Carrot & Citrus Salad GF

Mixed Greens, Blood Orange, Pickled Fennel,
Ricotta Salata, Toasted Sunflower Seeds,
Citrus Vinaigrette

SIDES

SERVED FAMILY STYLE

Glazed Spring Vegetables GF

Baby Carrots, English Peas, Cipollini Onions,
Herb Butter

Crème Fraîche Whipped Potatoes GF

Chives, Extra Virgin Olive Oil, Flakey Salt

Soft Parmesan Polenta

Crispy Shallots, Parsley

Roasted Cauliflower GF,V

Tri-color Cauliflower, Caper Gremolata

ENTRÉES

CHOICE OF ONE

Prime Beef & Asparagus Eggs Benedict

Butter-Toasted Brioche, Poached Eggs,
Black Truffle Hollandaise, Fines Herbes

Butter Poached Halibut GF

Spring Vegetable Ragout, Fingerling
Potatoes, Green Garlic, Saffron Sauce

Spring Onion & Comté Quiche

Smoked Bacon Lardons, Tender Greens,
Mustard Vinaigrette

Ricotta & Herb Agnolotti

Sweet Peas, Baby Artichokes, Lemon
Butter, Fresh Herbs

CHEF KERRY'S DESSERT BAR

Lemon Lavender Profiterole

Passionfruit Orange Cake

Chocolate Raspberry Verrine GF

Strawberry Cheesecake