

# MENU

MOTHER'S DAY • MAY 9

## FIRST COURSE

### **Chilled Seafood Plate**

*Poached Shrimp, Snow Crab Claws,  
Smoked White Fish Salad on a Crostini*

or

### **Charcuterie Sampler**

*Cured Italian Meats, Mozzarella,  
Oven Dried Tomato, Olives, Pickled Vegetables,  
Dried Fruits & Nuts, Mostarda di Frutta*

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## SECOND COURSE

### **New England Clam Chowder**

*Oyster Crackers*

or

### **Baby Field Greens & Arugula Salad**

*Strawberries, Blueberries, Soft Goat Cheese,  
Spring Radish, Toasted Pepitas,  
Herb Flatbread Lavash, Citrus Mint Vinaigrette*

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## ENTRÉE

### **Filet Mignon with a Canadian Lobster Tail**

*Summer Mushroom & Potato Risotto,  
Blistered Lemon-Scented Asparagus,  
Starburst Squash & Bordelaise  
with Lobster Cream*

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## FAMILY STYLE DESSERTS

*Featuring Oreo Cheese Cake, Nutella Chocolate Cake,  
Mini Carrot Cup Cake &  
Cheese Cake Panna Cotta with Fresh Berries*