

# *Celebrate Mother's Day*

## APPETIZER

CHOICE OF ONE

### **SPRING PEA SOUP**

Creamy, Savory Peas, Fresh basil, Lemon Oil, Mascarpone Crème

### **OBAN CAESAR**

Romaine Hearts, Parmigiano Reggiano, Crispy Pancetta, Creamy Roasted Garlic Dressing, Anchovy, Crostini

### **CAPRESE SALAD**

Sliced Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil, Olive Oil, Balsamic Reduction

### **CRISPY PORK BELLY**

Slow- Roasted, House-Made Bacon Apple Jam, Celeriac Puree, Fresh Corn Succotash

### **BAKED FRENCH ONION SKILLET**

Caramelized Onions, Au Jus, Gruyere, Smoked Gouda Cheese, and Chives.  
Served with Baguette.

## ENTREES

CHOICE OF ONE

### **BRAISED BEEF SHORT RIBS**

Slow Braised Ontario Beef Short Ribs, Crispy Duchess Potatoes, Clarified Butter Glazed Mini Top Carrots & Au Jus

### **LOBSTER LINGUINE**

Fresh Atlantic Lobster, Butter Lobster White Wine Reduction, Sautéed Garlic, Onions, Red Pepper, with Blistered Cherry Tomato

### **CRUSTED RAINBOW TROUT**

Pistachio and Herb Crusted Fillet of Pacific Rainbow Trout, Lemon & Herb Pearl Couscous, Garlic Roasted Broccolini

### **CHICKEN SUPREME**

Pan Seared Chicken Supreme, Classic Tuscan Style Pea & Parmesan Risotto, Grilled Asparagus

### **MUSCOVY DUCK BREAST**

Grilled Muscovy Duck Breast, House-Made Apricot Compote, Duck Fat Roasted Fingerling Potatoes, Dijon Glazed Carrots

## DESSERT

CHOICE OF ONE

### **HOUSE-MADE VANILLA CRÈME BRULEE**

Chantilly Creme, Pistachio Biscotti, Seasonal Fruit

### **STRAWBERRY MINT SHORTCAKE**

Shortcake Biscuit, Fresh Strawberry Mint Salsa, House-Made Chantilly Vanilla Creme

### **ITALIAN CHOCOLATE GÂTEAUX**

House-Made Flourless Dark Chocolate Cake, Milk Chocolate Mousse, Fresh Raspberries

**\$ 80 per person**

Taxes and gratuities not included.

Executive Chef Joey Hingston

Sous Chef John Eustace

