



FOUR-COURSE MOTHER'S DAY DINNER

\$89 PER PERSON ~ \$35 FOR CHILDREN 10 & UNDER

MAY 11TH, 2024

(FOR DINE-IN, CARRYOUT & DELIVERY) 12:00PM - 8:00PM

FIRST COURSE

SERVED FAMILY STYLE
DUCK PATÉ, CROSTINI, OLIVES

SECOND COURSE

MARYLAND CRAB CAKE, FIELD GREENS, LEMON-CAPER EMULSION

ENDIVE SALAD, BABY LETTUCE, RADICCHIO, ROQUEFORT CHEESE
RASPBERRY VINAIGRETTE

CRISPY CALAMARI, BABY LETTUCE, SWEET CHILI EMULSION

TUNA TARTARE, WONTON CRISP, MANGO, CUCUMBER, CARROTS, CILANTRO
GINGER HOISIN SAUCE

CREME OF ASPARAGUS SOUP
WHIPPED HERBED RICOTTA CROSTINI

FOIE GRAS, COCONUT SHRIMP, MANGO CHUTNEY, PORT WINE REDUCTION +17

THIRD COURSE

BARNEY'S LONG ISLAND DUCK, SWEET POTATO PUREE, SAUTÉED SPINACH
CHERRY WINE DUCK DEMI

ROASTED HALF CHICKEN, MASHED POTATOES, HARICOT VERTS
WHITE WINE SAUCE

HERB CRUSTED RACK OF LAMB, ARTICHOKE HEARTS
TOMATO CONFIT & BASIL COMPOTE +\$15

GRILLED BUTTERFLIED SALMON, CRISPY POLENTA CAKE, NAPA CABBAGE
SALSA VERDE, BEURRE BLANC

LOBSTER ROLL, PARMESAN FRIES, CORN, CABBAGE SLAW

FILET MIGNON, ROSEMARY RED BLISS MASHED POTATOES
ROASTED ASPARAGUS, NATURAL SAUCE +\$12

VEGETABLE LASAGNA, ZUCCHINI, EGGPLANT, MUSHROOMS, RICOTTA
ROASTED RED PEPPERS, GARLIC BASIL OIL

DESSERT

DESSERT SAMPLER PLATTER

TRES LECHES CAKE, CREME BRÛLÉE CREPE, CHOCOLATE TRUFFLE
HOMEMADE VANILLA GELATO

CHILDREN'S MENU

PASTA WITH MARINARA SAUCE OR BUTTER

CHEESEBURGER SLIDERS WITH FRIES

CHICKEN TENDERS WITH FRIES

DESSERT: BROWNIE SUNDAE W/ICE CREAM & WHIPPED CREAM

