

Mother's Day 2019

10:30am – 7:00pm
3 Course Prix Fixed
\$55 pp



First

Artisanal Baby Greens
Grape Tomatoes, Shallots, Ginger & White Balsamic Dressing

North House 'Caesar'
Romaine, Brussels Sprouts, Dried Cranberries, Candied Almonds, Garlic Caesar

New England Clam Chowder
Chopped Clams, Bacon, Potato, Cream

Colossal Shrimp Cocktail
Cocktail Sauce

Crab & Corn Vol au Vent
Puff Pastry, Leeks, Bechamel

Fresh Fruit & Yogurt*
Greek Yogurt, Chef's Selection of Seasonal Fruit, Local Honey

Second

Crepes*

Fresh Picked Lobster, Bearnaise

Strawberry Cheesecake French Toast*
Crème Brulee Soaked Brioche, Whipped Mascarpone Cream Cheese, Bacon or Sausage

Dutch Baby Pancake*
Unleavened Baked Pancake served in a Cast Iron Skillet, Maple Ricotta, Blueberries

Salmon Benedict*
Smoked Salmon, Poached Eggs, English Muffins, Hollandaise

Pan Roasted Chicken & Dumplings
Creamy Chicken Velouté, Ricotta Gnocchi

Campenelle
Cremini Mushrooms, Ramp Beurre Monte, Tomato

Wild Caught Salmon
Crispy Skin, Heirloom Beans, Radish, Peach & Dill Butter

Rainbow Trout
Almond Crusted, Haricot Verts, Basmati Rice

Braised Short Rib of Beef
6 Hour Braised Short Rib, Mashed Potatoes, Crispy Leeks, Jus

From the Carving Board (choice of 1)

Slow Roasted Prime Rib Au Jus

Roasted Pork Tenderloin with Fig Glace

Roasted Lamb with Mint Pesto

All Carving Board Selections are Served with Roasted Potatoes & Selection of Seasonal Vegetables

Dessert

Salted Caramel Crème Brulee
Chocolate Chip Biscotti

Chocolate Mousse Cake
Valrhona Milk Chocolate & Caramel Mousse, Chocolate Cake

Raspberry Mousse
Chiffon Cake, Fresh Berries, Chantilly Cream

**These Items are Being Served Until 2pm.*

This is the only menu that we will be offering on Mother's Day, May 12th, 2019. There will also be a \$20 3 Course Prix Fixed Menu for Children.