



Mother's Day

FIRST COURSE *displayed*

Cheese and Charcuterie Display

Seafood Display

*Carolina Shrimp, Maryland Oysters, Rockfish Ceviche
Charred Lemon, Cocktail Sauce, Traditional Mignonette*

Spring Caesar Salad

Kale, Apple, Broccoli, Croutons, Parmesan

Caprese Salad

Arugula, Mozzarella, Heirloom Tomato, Balsamic Reduction

Goat Cheese and Compressed Melon Salad

Pomegranate, Mint Honey Vinaigrette

MAIN COURSE *choice of*

Jurgielewicz Farms Duck Confit

Fingerling Potato Hash, 63 Degree Egg

Creekstone Beef Tenderloin

Beet and Carrot Pave, Sauteed Broccolini, Red Wine Demi-Glace

Pan Seared Chesapeake Rockfish

Eggplant Puree, Squash Variations, Citrus Beurre Blanc

House-Made Linguine

Heirloom Tomatoes, Truffle Cream Sauce

Rack of Lamb

Pea Puree, English Pea Farro, Mint Chimichurri

Masa Dusted Soft Shell Crab

Polenta, Shaved Brussels, Maple Lemon Vinaigrette, Spiced Pickled Radish

DESSERT COURSE *displayed*

Assorted Mini-Desserts

\$140 Per Person

\$55 for Guests 12 and Under

Price Excludes Tax and Gratuity