

Mother's Day Dinner

Sunday, May 12th 3-6 PM

Pre selected meals include three courses

First Course

Choice of:

Berry & Goat Cheese Salad (Vg, GF)*

Mixed greens with fresh berries, goat cheese, almonds in white balsamic vinaigrette

Or

She Crab Soup (GF)*

Sherried Cream soup with lump crab meat

Third Course

Choice of:

Strawberry Panna Cotta

Hibiscus Lemon Meringue Pie (V, DF, GF)*

Flourless Chocolate Torte (GF)*

Banana Toffee Cake with Brown Butter

Toffee Buttercream

Second Course

All choices served with turned baby potatoes and vegetable bundles

Choice of:

Seafood Cakes

Fresh shrimp, scallops, crab and lobster in a cake topped with a Tarragon Buerre Blanc

\$70

Pistachio Crusted Halibut

Flaky halibut filet crusted with crushed pistachios and panko breadcrumbs in a mild jalapeno coconut cream sauce

\$70

Spinach & Artichoke Chicken (GF)*

Stuffed chicken breast in lemon sauce

\$60

Roast Beef Tenderloin Au Jus (GF)*

Topped with caramelized onions and herb butter

\$60

Seasonal Vegetable Tian (Vg, GF)*

Layered potatoes, zucchini and tomatoes, baked with garlic and mushrooms in a truffle butter

\$60

*Vg: Vegetarian; V: Vegan; GF: Gluten Free; DF: Dairy Free

~All greens provided by Endless Summer Harvest~

Reservations for this event are required

Call 540-338-8300 to make your reservation

Prices can be found under each entrée selection. Pre-payment of meal plus tax and gratuity is required upon reservation.