

# 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 jalepeno coconut cream sauce

**\$70**

**Spinach & Artichoke Chicken (GF)\***

Stuffed chicken breast in lemon sauce

**\$60**

**Bistro Tenderloin Au Jus (GF)\***

Topped with caramelized onions and herb butter and mushroom risotto

**\$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.**