

# Mother's Day Dinner

Sunday, May 11th 3-6 PM

Pre selected meals include three courses

## First Course

Choice of:

Mother's Day Salad (Vg, GF)\*

Mixed greens, fresh berries, watermelon radish, dried cherries, and goat cheese in white balsamic vinaigrette

Or

Creamy Lobster Bisque

## Third Course

Choice of:

-Lemon meringue pie (V, DF)\*

-Pecan upside down cake

-Strawberry Rhubarb crumble with vanilla ice cream

-Flourless chocolate torte with berries (GF)\*

## Second Course

All choices served with potatoes and grilled vegetables

Choice of:

Halibut Filet (GF)\*

Pan seared Halibut Fillet in tomato sherry beurre blanc

Roast Beef Tenderloin Au Jus (GF)\*

Topped with caramelized onions and herb butter

Roast Pork (GF, DF)\*

Asian inspired marinated and roasted Pork loin

Baked Shrimp and Scallop Scampi (GF)\*

Spring Vegetable Ragout (V, DF)\*

Cauliflower, watermelon radish, hearts of palm & red onion ragout served over pearled CousCous

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

~All greens provided by Endless Summer Harvest~

**This event will be \$65 per person, not including tax, gratuity, or bar purchases.**

**Reservations for this event are required**

**Call 540-338-8300 to make your reservation**