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

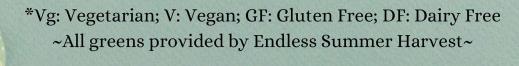
Roast Beef Tenderloin Au Jus (GF)* Topped with caramelized onions and herb butter

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



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