

**MAY 11TH  
5PM - 9:30PM**

**\$45**

# *Mother's Day Supper*



## **3 COURSE MENU**

### *First Course*

**SMOKED SALMON AND ARUGULA SALAD**  
local wild arugula | smoked salmon | compressed fruits

**OYSTER BRUSCHETTA**  
fresh oyster | oyster mushroom | tomato confit | basil | parmesan

**WILD BERRY SOUP**  
fresh dark berry | mint | yogurt



### *Main Course*

**SUMMER ROAST CHICKEN**  
lemon | thyme | parsley | chilled red pepper and basil couscous salad

**SEARED SALMON**  
champagne apricot watercress salad | toasted pepitas

**BBQ SHORT RIB**  
potato salad | braised greens



### *Dessert Course*

**FRUIT AND CHEESE**  
compressed berries | wild arugula flowers | honeycomb | two cheeses

**WHITE CHOCOLATE BERRY COBLER**  
mixed berries | streusel | housemade vanilla ice cream

**ICE CREAM SUNDAE**  
housemade vanilla ice cream | herb mousseline | chocolate tuile