



Mothers' Day Menu Sunday, May the 12th 2019

Oysters – *On the half shell "Mignonette"*

Terrine de Foie Gras – *Toasted Country Bread (+\$8)*

Pan Seared Foie Gras – *Roasted Apples, Port Sauce (+\$8)*

Jumbo Lump Crab Salad - *Citrus, Celeriac Remoulade, Salad*

Salmon Citrus Loin – *Marinated, Lime, Orange, Dill, Crème Fraîche*

Shrimp "Ceviche" – *Lightly Grilled, Marinated in Lime, Red Onions, Habanero Pepper, Cilantro*

Sautéed Fresh Shrimp – *Tomato, Basil, Garlic, Mussels, Gigli Pasta*

Burrata & Local Tomatoes – *Basil, Fleur de Sel, Olive Oil*

Artichoke "Barigoule" - *Shallots, Garlic, Parsley, Thyme, Capers, Carrots, Olive Oil, Sherry Vinegar, Olives with Pits*

Local "Green Castle Valley", MD, Asparagus - *Olive Oil, Balsamic Reduction, Parmesan*

Piperade – *Fried Egg Sunny Side Up, Méchouia, Jambon de Bayonne*

Steak Tartar + Frites – *Filet Mignon Hand Cut, Shallots, Parsley, Mustard, Tabasco*

"Boudin Blanc" – *Roasted Apples, Perigord Truffles*

Les Entrées

Bourride – *Monkfish, Shrimp, Mussels, Calamari, Fennel, Aioli*

Pan Seared Skate Wing – *Spinach Salad, Lemon*

Pan-Seared Local Scallops – *Fennel & Orange Purée, Salad (Ocean City)*

6 Oz Pan-Seared Filet Mignon – *Mushrooms, Cherry Tomatoes Confit, "Pomme Paille", Red Wine Sauce (optional Seared Foie Gras +\$8)*

Seared Duck Breast "à l'Orange" - *Sautéed Kale, "Pomme Purée" (optional Seared Foie Gras +\$8)*

Red Wine Braised Beef Short Rib – *Pomme Purée*

Lapin en Gibelotte - *Braised Rabbit, White Wine, Cream, Basil, Linguini*

Lamb T-Bone - *Grilled Lamb T-Bone, Gratin Dauphinois, Sautéed Kale, Garlic, Dried Cranberries*

Risotto – *Mushroom "Fricassée" Vegetable Broth, Diced Celery and Parmesan Cheese*

"Les Fromages" - *Duo of Cheeses (+ \$12)*

Les Desserts

Gâteau à l'Orange - *Crème Anglaise*

Red Berries Mille Feuilles (For 2)

Fresh Local Strawberries - *Crème Chantilly*

"Crêpe Suzette" – *Flambée Grand Marnier*

Chocolate Fondant

Lemon "Givré"

Mousse au Chocolat - *Crème Chantilly, Chocolate Shavings*

Riz au lait - *Caramel à la fleur de Sel*

Cannelés - *Sauce Anglaise (paired with a glass of Sauternes +\$10)*

\$65 per person ++

Kid's Menu Entrées (\$30 per person ++)

Linguini Pasta & Burratina

Grilled Chicken Breast – *Frites*

Steak Frites – *Beurre m'd'Hotel, Fries*

And Choice of Dessert