

MOTHERS DAY

DINNER MENU

APPETIZER

CHOICE OF ONE

EDGEWATER SALAD

SPINACH, CANDIED WALNUTS,
CRUMBLLED FETA CHEESE,
FRESH BLUEBERRIES, APPLE
CIDER VINAIGRETTE

SEARED SCALLOPS

DOUBLE SMOKED BACON,
CELERIAC PUREE,
POMEGRANATE,
MAPLE SHERRY GLAZE

ROMAINE CAESAR SALAD

ROASTED GARLIC INFUSED
DRESSING, DOUBLE
SMOKED BACON

KING FRENCH ONION SOUP

GARLIC CROUTONS, GRUYERE,
PUFF PASTRY CROWN

BEEF CARPACCIO

WAGYU STRIPLOIN
CRUMBLLED EGG YOLK,
CAPERS, CRÈME FRAICHE,
SHAVED PECORINO ROMANO

CRISPY CALAMARI

PICKLED CHILIES,
CAPER TARRAGON AIOLI

CRAB TART

SEASONED CRAB, TARRAGON
DILL REMOULADE,
CALABRIAN HONEY

\$99 PP (ADULT) | \$19.95 PP (CHILD)
PRICES EXCLUDE TAX & GRATUITY

MAIN CHOICE OF ONE

RACK OF LAMB

WARM CELERIAC & COUSCOUS,
BASIL MINT PESTO,
MERLOT CHERRY REDUCTION

ROASTED 12OZ PRIME RIB

GRATIN POTATO, GLAZED ROOT
VEGETABLES, BORDELAISE

SMOKED DUCK CONFIT

HAZELNUT CAULIFLOWER PUREE,
ASPARAGUS,
MALBEC-KUMQUAT GLAZE

LOBSTER LINGUINE

POACHED LOBSTER,
DOUBLE SMOKED BACON,
CHARDONNAY CREAM SAUCE

FRESH COD

ICELANDIC COD,
VEGETABLE SUCCOTASH,
TOMATO FENNEL BISQUE,
CITRUS TARRAGON CREAM

SCALLOP RISOTTO

BLACKENED SCALLOPS,
WOODLAND MUSHROOM
RISOTTO, CRISP DOUBLE
SMOKED BACON

ROASTED CHICKEN SUPREME

OVEN ROASTED HERBED
CHICKEN BREAST, RISOTTO,
AU JUS

DESSERT CHOICE OF ONE

CLASSIC CREME BRULEE

STICKY TOFFEE PUDDING
DAILY SORBET OR ICECREAM

CARROT CARAMEL CAKE

DOLCE TRES LECHES

KIDS MENU

INCLUDES MAIN COURSE & DRINK

GRILLED CHEESE

BUTTERED & CHEESE PASTA
CHICKEN FINGERS & FRIES
CHICKEN & WAFFLES