



HAPPY MOTHERS DAY!

AMUSE BOUCHE

truffle parmesan arancini, chive creme

STARTERS

LA PLAGE CHOWDER

oyster, rock shrimp, clams, shitake, preserved lemon, fennel crackers

SEAFOOD ON ICE

3 oysters, 3 clams, 3 jumbo shrimp, mignonette, cocktail sauce

STRAWBERRY SALAD

*gem lettuces, Harrie's strawberries, apricots, Bayley Hazen blue, pickled red onion
honey-golden balsamic vinaigrette*

GRILLED STONINGTON SCALLOPS

chorizo, sweet corn, cilantro salsa verde

BURRATA & PROSCIUTTO

roquette arugula, black mission figs, pickled blueberries, moscatel glaze

STUFFED ARTICHOKEs

baby shrimp, Gruyère, fine herbs, roasted pepper coulis

ENTREES

RICOTTA TORTELLINI PRIMAVERA

sweet peas, asparagus, snap peas, confit cherry tomatoes, pecorino, lemon gremolata crumb

FILET MIGNON & EGGS

potato "Pavé", sunny side up eggs, asparagus, hen of the wood, black garlic demi

MAINE LOBSTER BENEDICT

avocado, poached eggs, Nana's English muffin, charred lemon hollandaise

GRILLED SWORDFISH

toasted orzo, asparagus, spring carrot, golden raisin, pine nuts, citrus saffron butter

STUFFED PORK ROULLADE

mushrooms, spinach, rosemary-garlic fingerlings, rapini, hard cider glaze

BRAISED BEEF SHORT RIBS

pomme purée, charred spring turnips, thumbelina, pickled ramp chimichurri

SWEETS

SPRING BERRY TART

berry compote, vanilla diplomat cream, fresh berries

WHITE CHOCOLATE STRAWBERRY CHEESECAKE

Harry's Berries strawberries, shortbread crust

PISTACHIO ECLAIRS

pistachio cream, raspberries, candied pistachio

EVOO CHOCOLATE MOUSSE

orange confit, evoo emulsion, grated chocolate shavings

\$85 per person 11am-5pm