



# MOTHER'S DAY

Sunday, May 12<sup>th</sup>

2024

## Culinary Showcase

### **Chateaubriand**

Parker House Rolls, Peppercorn Sauce, Horseradish Cream

### **Rack of Lamb**

Natural Jus, Lyonnaise Potato, Roasted Spring Vegetables

### **Sushi & Sashimi Station**

Specialty Rolls, Maki, Nigiri, Sashimi  
Wasabi, Ginger, Soy Sauce

## Pasta Specialties

### **Porcini Mushroom Agnolotti**

Baby Spinach, Fresh Herbs, Parmigiano

### **Tuffoli Arrabbiata**

Calabrian Chile, Heirloom Cherry Tomato, Basil

## Gourmet Hot & Savory

### **Maryland Jumbo Lump Crab Cakes**

Roasted Romanesco, Espelette Remoulade

### **Seared Mahi-Mahi**

Fresh Tomato & Cucumber Salsa

### **Ginger Glazed Chilean Sea Bass**

Bok Choy, Sweet Peppers, Lemongrass Sauce

### **Hudson Valley Duck Breast**

Grilled Fig, Cippolini Onion, Cherry Gastrique

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\***

### **Seafood Eatery**

Snow Crab Claws, Jumbo Shrimp, Chesapeake Bay Oysters

### **Cheese & Charcuterie with Artisanal Breads**

Cured and Smoked Meats, House-Pickled Vegetables, Grilled Marinated Asparagus

### **Soup Bar**

**Curried Vegetable Green Lentil Soup**  
**Maryland Crab Chowder**

### **Chilled Creations**

**Maine Lobster Salad**  
Satsuma Mandarin, Preserved Lemon

**Shaved Heirloom Carrots**  
English Peas, Pickled Onion, Spearmint

**Grilled Green Asparagus**  
Earth & Eats Egg, Fava Beans, Shallot Vinaigrette

**Heirloom Tomato**  
Burrata, Baby Arugula, Aged Balsamic

**Compressed Watermelon**  
Feta, Avocado, Radish

**Spring Farro Salad**  
Cucumber, Peppers, Fresh Herbs

**Earth & Eats Mix Green Salad**  
Baby Tomato and White Balsamic Vinaigrette

### **Sweet Indulgences**

Mini Pistachio Paris Brest  
Chocolate Babka  
Blueberry Dacquoise  
Ruby Parfait  
Parisian Flan  
Raspberry & Lychee Ispahan  
Cream Puff  
Molten Cake  
Vanilla Tart  
Apricot & Mandarin Jar Cake  
Hazelnut Ganache Cake  
Banana Basque Cheesecake  
Strawberry & Yogurt Tart  
Chocolate-Covered Strawberries  
Assorted French Macarons  
Assorted Sable Sands

### **Sparkling Sorbet**

Morello Cherry Sorbet  
Pear and Ginger Sorbet  
Coconut Sorbet  
Fresh Fruits  
Champagne Billecart -Salmon, Laurent-Perrier, Veuve Clicquot

\$175.00 per person including a glass of Champagne on arrival.

\$60 per child 4-12 yrs.

Prices are exclusive of taxes and gratuities.

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