# Mothers Day ~2024 May 12,2024 11am - 3pm 

## Starter Selections

Cup of Claire's Famous She Crab Soup
with a splash of sherry

## Salmon \& Crêpes

honey smoked salmon crostiní,
asparagus crepes

## Chesapeake Oysters

cornmeal crusted and fried, bloody mary
cocktail sauce

Bluefin Tuna Tartar
avocado, sriracha cream, gingered tamari
Strawberry Salad
spinach \& baby greens, feta, strawberries, toasted almonds, poppyseed vinaigrette

## Baby Gem Salad

buttermilk blue cheese, grape tomatoes, applewood bacon, creamy herb dressing

## Main Course Selections

Eggs Benedict
Edward's country ham, poached eggs, hollandaise, roasted potatoes

## Wiley Seafood Salad

shrimp, scallops, lobster, crab, mango, sweet chili mayonnaise,
mixed greens, avocado, cilantro lime vinaigrette
North Atlantic Halibut
spring orzo with peas, asparagus, fava beans, lemon caper vinaigrette
Black Angus Filet *
pink peppercorn butter, chive mashed potatoes, asparagus
Petit Lamb Chops*
harissa rubbed, saffron rice, baby carrots, parsley mínt sauce

## Dessert Selections

Mojito Key Lime Pie whipped cream
Old Fashion Lemon Pound Cake
fresh strawberries, whipped cream
Vanilla Bean Crème Brulee
caramelized sugar
Flourless Chocolate Torte
raspberry puree
Children's Menu
Petit Filet * 25
mashed potatoes, vegetable
Grilled Chicken Breast 20
buttered pasta
Includes Fresh Fruit to Start
and Choice of Dessert

## Cocktails

## Bacon Bloody Mary 12

Títos vodka, house made míx, candied bacon
Elderflower SpritZer 12 St. Germaine Elderflower Liqueur, Tíamo Prosecco
Hummingbird Mimosa 10 pineapple \& fresh squeezed orange juice, sparkling wine

## Strawberry Sangria 1

fresh mixed berries, rose wine
Menu is subject to changes based upon availability
\$70 per person-gratuity and tax not included ~
\$30 ~ Chíldren's Menu 12 and under

