



Mother's Day Prix Fixe Menu

First Course

- Option One: Fennel Scented Potato & Leek Soup with Sliced Chives
- Option Two: Salad of Mixed Organic Greens with Vermont Hydroponic Tomatoes, Dressed with Lemon Lime, Vermont Chèvre Vinaigrette
- Option Three: Back Home Portuguese Style Shrimp with White Wine Garlic Pire Pire Broth
- Option Four: House Made Ricotta Cavatelli with Parmesan-Reggiano, Porcini, Oyster & Shiitake Mushrooms

Second Course

- Option One: Skillet Seared Sirloin of Beef With Roasted Cipollini Onions, Red Wine Balsamic Roasted Shallots, Duck Fat Poached Yellow Fingerlings, Green Beans & Thyme, Balsamic Infused Demi
- Option Two: Pan Seared Sockeye Salmon with Petite Spinach, Fresh Herb Cous Cous & Sauce Vierge
- Option Three: Vegetarian Three Mushroom Risotto with Snap Peas, Fresh Herbs & Mushroom Truffle Emulsion
- Option Four: Pan Seared Breast & Thigh of Chicken with Haricot Vert & Crème Fraîche Potato Purée

Desserts

- Option One: Warm Cinnamon Spiced Double Chocolate Cake with Dark Chocolate Sauce & Vermont Cream
- Option Two: Tom's Spelt Crust, Lime Apricot Glazed Peach Torte with French Vanilla Ice Cream
- Option Three: Tom's Pineapple Key Lime Pie with Graham Cracker Walnut Crust Served with Vermont Whipped Cream
- Option Four: Bourbon Vanilla Sundae with House Made Black Pepper Caramel Sauce & Dark Chocolate Sauce & Topped with Vermont Cream