

MOTHER'S DAY MENU

FIRST COURSE

CITRUS AND ALE POACHED CAROLINA SHRIMP

Horseradish Gremolata, Cocktail Sauce

MESQUITE SMOKED SALMON

Pickled Red Onions, Georgia Chevre "Crème Fraiche", Country Bread

CLASSIC QUICHE LORRAINE

Pickled Vegetables, Local Lettuce Blend, Lemon-Dijon Vinaigrette

CHORIZO AND SMOKED GOUDA STUFFED MUSHROOMS

Heirloom Tomato Jam, Cilantro Crema

SECOND COURSE

STEAKHOUSE WEDGE

Smoked Bacon, Bermuda Onions, Creamy Gorgonzola Dressing, Crumbled Bleu Cheese

CAESAR SALAD

Local Romaine Hearts, Multi-Grain Croutons, Black Pepper Caesar Dressing, Shaved Reggiano

HEIRLOOM TOMATO AND MOZZARELLA CAPRESE

Basil Pesto, Honey-Balsamic Glaze, Toasted Pine Nuts

THIRD COURSE

8.OZ FILET MIGNON

Whipped Yukon Gold Potatoes, Steakhouse Mushrooms & Cippolini Onions, Brandy-Pepercorn Sauce

SEARED VERLASSO SALMON,

Spring Onion and English Pea Risotto, Crispy Rainbow Chard, Lemon-Caper Beurre Blanc

ROASTED JOYCE FARMS CHICKEN

Whipped Yukon Gold Potatoes, Haricots Verts, Madeira Pan Sauce, Sunchokes

LOWCOUNTRY SHRIMP AND STONE GROUND GRITS

Tasso Gravy, Andouille Sausage, Smoked Tomato Confit

SEARED ALASKAN HALIBUT

Spring Vegetable Succotash, Sweet Carrot Soubise, Crispy Leeks

