



Mother's Day Dinner

SUNDAY, MAY 13TH

4:30 - 9:00

\$62 / person



starters

MIXED GREENS SALAD WITH SHAVED FENNEL & NORFOLK ASPARAGUS, WILD RAMP VINAIGRETTE WITH ASSORTED ROOT VEGETABLE CHIPS

SHRIMP & LOBSTER BISQUE WITH FRESH CHIVES

GNOCCHI POMODORO - HOUSE MADE GNOCCHI WITH FRESH TOMATO SAUCE, BASIL & PARMESAN REGGIANO

dinner entrée

6OZ NORWICH PACKER'S BEEF TENDERLOIN WITH CHUNKY TOMATO CHIMICHURRI SAUCE, CREAMY POLENTA & BROWN BUTTER MASHED POTATOES WITH SEASONAL VEGETABLES TOPPED WITH CRISPY TORTILLA

SALMON PINWHEEL WITH CREAMY SEAFOOD FILLING, HAND CRUSHED OLIVE OIL & SUNDRIED TOMATO BABY GEM POTATOES WITH SEASONAL VEGETABLES

CLASSIC CHICKEN CORDON BLEU WITH DEKONING'S SMOKED HAM, SWISS CHEESE, DIJON HERB CREAM SAUCE & SEASONAL VEGETABLES

NORFOLK ASPARAGUS RISOTTO WITH SHAVED PARMESAN REGGIANO

dessert

CHOCOLATE HAZELNUT-BANANA CHEESECAKE WITH CARAMEL SAUCE

VANILLA SPONGE CAKE WITH CUSTARD, NORFOLK BERRIES & RHUBARB WITH WHIPPED CREAM

reservations required - 519-583-0706

