



## **Mother's Day 2013**

### **First Course Choices**

Crispy Crab Rangoon, Scallion Cream Cheese, Sweet Chili Emulsion

Poached Shrimp Ceviche Mini Tacos, Avocado Mousse, Yellow Tomatoes

Organic Spinach Salad, Goat Cheese, Onion Confit, Walnuts in Garlic Cider Vinaigrette

Garlic Seared Calamari, Shaved Red Onion, Oyster Mushrooms, Chinese parsley and Sweet Soy Reduction

Serrano Laced Texas Quail K-bobs, Soft Polenta and Mediterranean Barbeque Sauce

### **Entrée Choices**

Pan Roasted Halibut, Vegetable Quinoa, Petite Arugula Salad,  
Haricot Verts in Citrus Vinaigrette

Smoked Salmon and Brie Omelet, Roasted Golden Hash Potatoes

Tenderloin a la Plancha, Black Trumpet Risotto, Crispy Prosciutto,  
Roasted Baby Carrots, Aged Balsamic with Truffle Oil

Herb Seared Dry Scallops, Summer White Bean Ragout, Baby Bok Choy,  
Shrimp Bisque

Aromatic Roasted New Zealand Lamb Chops, Peruvian Potato Purée,  
Roast Onion and Blueberry Gastrique

### **Dessert Choices**

Crispy Apple Turnover, Caramel and Vanilla Bean Ice Cream

Bellini Sorbet Terrine  
*Blood Orange, Citrus Mint, and Peach*

Three Berry Bread Pudding, Vanilla Cream Cheese Mousse and Blueberry Compote

Butter Roasted Texas Peach with Crème Brule and Natural Peach Sauce

Double Chocolate Eruption with Vanilla Bean Ice Cream

\$48 per person

Beverage, Tax and Gratuity Additional



**Children's Menu  
12 and under**

**First Course**  
Seasonal Fruit Plate

**Entrée Choices**

Cheese Pizza

Chicken Tenders and French Fries

Macaroni and Cheese

Pancakes with Crispy Bacon

**Dessert Choices**

Mini Doughnuts with Cinnamon and Sugar

Vanilla Ice Cream with Chocolate Sauce

\$15 per person  
Beverage, Tax and Gratuity Additional