

Mother's Day Menu

Sunday, May 14, 2017 ~ 12:00 pm

\$50.00 per person, Chef Polo is pairing three wines for an additional \$25.00 per person

Make your reservation today! 828-625-2999

First Course

Wisconsin Brie cheese wrapped in puff pastry with a Black Mission fig & red wine jam, spiced pecans and toast points

Second Course

Mixed greens salad with fresh crudités, craisins, apples and choice of house made dressing

Third Course

Herb dusted NC sea bass with a lemon, garlic & caper Aioli over a local cheese risotto cake and roasted asparagus

OR

Grilled filet mignon topped with a lump crab Béarnaise sauce over roasted fingerling potatoes
and green bean amandine

*Vegetarian option available by request

Dessert Choices:

Lemon Cheesecake

Madagascar Vanilla Crème brûlée with fresh berries

Flourless dark chocolate cake with a raspberry coulis sauce