



# Happy Mother's Day

Three Course Prix Fixe \$64.95

## APPETIZER

### FRENCH ONION SOUP

**SWEET POTATO POPPERS**  
WITH REMOULADE DIPPING SAUCE.

**LOCAL ORGANIC BEET SALAD**  
ROASTED SWEET CHIOGGIA BEETS, FRESH LOCAL CRUMBLLED GOAT CHEESE, TOSSED IN A BEET MUSTARD VINAIGRETTE. \*GF

**WARM BRUSSELS SPROUT SALAD**  
Pan roasted pancetta, dried cranberries, aged balsamic reduction and parmesan cheese. \*GF

**GAMBAS ALA AJILLO (FAMOUS SPANISH GARLIC SHRIMP)**  
SHRIMP TOSSED IN E.V.O.O., GARLIC, SHERRY & PARSLEY SERVED OVER BREAD IN A BOWL. (GREAT SHARE PLATE)

### BLUEPOINT OYSTERS

1/2 DOZEN BEAUTIES FROM THE SOUND OFF NORWALK CT, MEDIUM SALT WITH A PLEASANT MINERAL FINISH. \*GF

**OYSTERS ROCKEFELLER (6)**  
STAYING TRUE TO THIS CLASSIC BAKED OYSTER DISH.

### ESCARGOT

TENDER MORSELS SIMMERED IN PERNOD, BUTTER, GARLIC AND PARSLEY. \*GF

**GRILLED PORTOBELLO NAPOLEON**  
MARINATED PORTOBELLO, FIRE ROASTED RED PEPPERS, HOUSE-MADE MOZZARELLA WITH EXTRA VIRGIN OLIVE OIL AND BALSAMIC REDUCTION. \*GF

**CRISPY FRIED CALAMARI**  
IN RICE FLOUR, THUS GLUTEN FREE, TOSSED WITH PARMESAN CHEESE AND FRESH HERBS, WITH SPICY CHIPOTLE AIOLI SAUCE. \*GF

## MAIN COURSE

### WILD ATLANTIC SALMON

PAN SEARED FINISHED WITH OUR MAPLE-SOY GLAZE, CHOICE OF TWO SIDES.

### OUR SIGNATURE" RED WINE BRAISED SHORT RIBS

24 HOUR PREP TIME, BRAISED FOR HOURS IN RED WINE, FINISHED IN A RICH DEMI-GLACE, CHOICE OF TWO SIDES

### SEA SCALLOPS WITH JALAPENO VINAIGRETTE

PAN SEARED WITH SEA SALT, HINT OF CAYENNE, MANDARIN ORANGE SEGMENTS, JALAPENO VIN DRIZZLE. SWEET, SPICY, SALTY AND TANGY. CHOICE OF TWO SIDES.

### TUNA POKE BOWL \*GF

PAN SEARED SUSHI GRADE TUNA ENCRUSTED IN TUXEDO SESAME SEEDS, SERVED WITH BROWN RICE, SEAWEED SALAD, FRESH AVOCADO AND PICKLED VEGGIES.

### FILET MIGNON \*GF

WITH A PEPPERCORN-BRANDY CREAM SAUCE. CHOICE OF TWO SIDES.

### KOREAN BBQ RACK OF LAMB \*GF

THIS IS AMAZING. RACK OF LAMB MARINATED 24 HOURS AND CHAR GRILLED, IT'S SWEET AND SPICY. CHOICE OF TWO SIDES.

### HUDSON VALLEY DUCK BREAST L'ORANGE OR BLUEBERRY BRANDY SAUCE

CLASSIC FRENCH OR WITH CHRIS' CREATION. CHOICE OF TWO SIDES.

### LUMP CRAB MEAT OVER PASTA

TENDER MORSELS OF CRAB IN A CREEPER GARLIC PESTO OVER #2 SPAGHETTI.

### PORK CHOP CAPRICCIOSA, GF

GLUTEN FREE BREADCRUMBS, OUNDED, PAN FRIED, TOPPED WITH GARDEN-FRESH TOMATO SALAD AND FINISHED WITH MILKY STRACCIATELLE CHEESE

### MEZZI RIGATONI

ITALIAN SWEET SAUSAGE, SICILIAN TOMATO RAGU, SWEET VERMOUTH, WITH A DOLLOP OF STRACCIATELLA DI BUFALA.

## DESSERT

### CATHY'S COOL KEY LIME PIE

### GELATO

Tahitian vanilla bean, sea salt caramel and chocolate.

### WARM APPLE CROUSTADE

### FLOURLESS CHOCOLATE CAKE

### WARM CHOCOLATE BOURBON PECAN PIE

### NEW YORK STYLE CHEESECAKE

## FOR THE YOUTE'S UNDER 12 YEARS OF AGE

- Choice of - Hamburgers, Chicken Fingers and Fries, Spaghetti and Meatballs 14.95

Available for dine in only. Absolutely no substitutions. Parties of Six or more we reserve the right to add a 20% Service charge at our discretion.  
MENU ITEMS SUBJECT TO CHANGE & AVAILABILITY -