

**MOTHER'S DAY DINNER**  
**May 10th 2009**

*\$49 per person Plus Tax and Gratuity*

**~Amuse Bouche~**

*Chef's Selection of Amuse Bouche*

**~Appetizers~**

***Ricotta & Mushroom Crepes***

*Toasted Pine Nut & Spring Vegetable Ragout*

***Sesame Crusted New Bedford Sea Scallops***

*Rice Noodle Salad & Scallion Oil*

***Golden Beet Carpaccio***

*Minted Pea & Mascarpone Salad, Pea Greens*

***Smoked Salmon Tartar***

*Grapefruit & Mache Salad, Tobiko*

***Asparagus Bisque***

*White Asparagus & Orange Salad*

***Chilled Rare Seared Lamb Loin***

*Pickled Three Bean Salad, Goat Cheese Vinaigrette*

**~Salads~**

***Baby Arugula Salad***

*Strawberry Balsamic Vinaigrette, Polenta Crouton,  
& Pecorino Toscana*

***Chopped Romaine Salad***

*Carrots, Cucumbers, Tomatoes, Radishes & Sweet Onions  
Tossed with Champagne Vinaigrette*

**~Entrees~**

**Grilled Gulf White Shrimp**

*Giant White Beans, Spinach, Harrisa Broth,  
Prince Edward Island Mussel & Lobster Vinaigrette*

**Pan Roasted Petite Chicken**

*Lavender Roasted Potatoes, Provencal Eggplant & Tomato Stew*

**Grilled 10 ounce Angus Sirloin**

*Roasted Carrots & Cippolini Onions,  
Vermont Cheddar Whipped Potatoes & BVI Steak Sauce*

**Atlantic Salmon Filet**

*Saffron Orzo, Lemon Asparagus  
& Roasted Tomato Hollandaise*

**Crispy Skin Long Island Duck**

*Sticky Rice Cake, Gingered Snap Peas & Bok Choy,  
Soy Glaze*

**Niman Ranch Pork Chop**

*Prosciutto Wrapped Haricot Vert, Toasted Rosemary Polenta,  
& Grilled Stone Fruits*

**Artichoke & Goat Cheese Cannelloni**

*Fava Beans & Artichoke Silk*

**~Desserts~**

**Strawberry Shortcake**

*Strawberry Basil Compote, Balsamic Reduction*

**Coconut Crème Brulee**

*Pineapple Chutney & Pecan Sandi Cookies*

**Chocolate Raspberry Cheesecake**

*Raspberry Coulis, Chantilly Cream*

**Chocolate Banana Mouse Roulade**

*Crème Anglaise, Blueberries*

**Mango Lime Sorbet**

*Tuile Cookies*

*Cordially, Jack, Andrea & Jon Carnevale, Innkeepers  
Peter Agostinelli, Executive Chef*