

# Mother's Day Menu

**\$79 PER PERSON  
PLUS TAX AND GRATUITY**

## ON THE TABLE

**Avocado Hummus with herb breadsticks & fresh vegetables**

## FIRST COURSE

### **Local Chevre Tart & Grilled Asparagus**

*Vermont goat cheese & green onions in a creamy custard  
accompanied by lemon grilled asparagus  
Chef's Wine Recommendation~ Harken Chardonnay*

### **Seafood Cocktail**

*Sweet black tiger shrimp & lump crab meat tossed in an herb vinaigrette  
over shredded lettuce  
Chef's Wine Recommendation~ Tramari Rose*

### **Adair French Onion Soup**

*3 kinds of onions simmered slowly in beef & chicken broth  
topped with crouton & melted Swiss cheese  
Chef's Wine Recommendation~ Trapiche Malbec*

## **Adair House Salad & Fresh Baked Bread**

## MAIN COURSE

### **Poached Wild Salmon Filet (GF)**

*Cooked in white wine & fresh herbs, over basmati rice  
Chef's Wine Recommendation~ J Vineyards Chardonnay*

### **Classic Veal Marsala**

*Thin cutlet, sauteed with mushrooms & marsala wine, over linguine  
Chef's Wine Recommendation~ Renato Ratti Nebbiolo*

### **Roast Rack of Australian Lamb**

*Mint pan sauce, mashed Yukon gold potatoes  
Chef's Wine Recommendation~ Talbot Pinot Noir*

### **Grilled Tenderloin of Angus Beef**

*8 oz cut with Bearnaise sauce & tri-colored fingerling potatoes  
Chef's Wine Recommendation~ Storypoint Cabernet Sauvignon*

### **Risotto with Spring Peas & Asparagus**

*Creamy arborio rice finished with fresh herbs & parmesan cheese  
served with grilled chicken or sauteed shrimp upon request  
Chef's Wine Recommendation~ White Haven Sauvignon Blanc*

## DESSERT

**Kenny's Famous Cheesecake**

**White Chocolate Strawberry Layer Cake (GF)**

**Lemon Curd Tart with Chambord Raspberry Sauce**

**Chocolate Mousse Cake  
with Mint-spiked Whipped Cream**