

# Mothers Day Menu

\$80 Per Person\*\*

## Starter

### Crab Cake

Maine crab meat, Old Bay aioli, petite salade verte

### Burrata Toast (v)

Thai basil pesto, marinated tomatoes, aged balsamic, sour dough

### Lamb Meatballs (gf)

Spiced yogurt, mint & dried apricot chimichurri

## Salad

### Salade Verte (vg)(gf)

A simple green salad of butter lettuce and red wine vinaigrette

### Grilled Gem Lettuce Caesar (v)

Pecorino romano, parsley garlic crumbs, house Caesar, grilled lemon

### Adair Inn Summer Salad (vg), (gf)

Watercress, strawberries, Roquefort, white balsamic, almonds

## Entree

### \*Pan Roasted Rack of Lamb (gf)

Whipped potato, grilled baby broccoli, apricot mint jus

### \*Seared Scallops (gf)

Flavors of corn chowder, charred green onion, pickled chili

### Summer Risotto (v)

Grilled Hen of the Woods mushrooms, sweet corn, marinated tomatoes, ricotta salata, watercress

### \*Grilled Hanger Steak GF

Yellow squash romesco, grilled baby broccoli, red wine demi-glace

### Cacio e Pepe V

Toasted black pepper, Pecorino romano, fresh Mafaldine pasta

## Dessert

### Strawberry Cake

Chantilly, pistachio, strawberry glaze

### Creme Caramel

Red berries, mint

### Chocolate Mousse Dome

Creme anglaise, chocolate sponge, mirror glaze

\*\* Price excludes beverages, tax & gratuity

Many selections can be modified to accommodate GF and DF dietary needs

\* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness