



# Mother's Day

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SUNDAY, MAY 9 FROM 11:00 A.M. TO 6:00 P.M.

*Please select one option from each of the four courses.*

*Served with freshly baked artisan rolls, and honey-whipped butter.  
Coffee and tea included.*



## **SOUP**

### **Chilled Berry Soup**

Garnished with crème fraiche **GF**

### **New England Clam Chowder**

Fresh clams, smoked bacon, potato, celery, onion, local cream

### **Lobster Bisque**

Maine lobster with local cream and sherry

## **APPETIZER OR SALAD**

### **Berries and Chevre Salad **GF****

Local greens, toasted almonds finished with a raspberry vinaigrette

### **Shrimp Cocktail **GF****

Tender slow poached shrimp with homemade cocktail sauce

### **James Wells Wings**

Choice of seasonal dry rub, sweet chili, BBQ or buffalo sauce with blue cheese dip, celery & carrot sticks

## **ENTREE**

### **Salmon Encroute**

Seared salmon, caramelized onions, wrapped in a pastry dough, beurre rouge, mashed potatoes, market vegetables

### **Herb Crusted Roast Tenderloin of Beef**

Red wine jus, mashed potatoes, market vegetables

### **Artisanal Mushroom Risotto **GF****

Asparagus, white truffle oil, parmesan crisps topped with wilted greens

### **Statler Chicken**

Pan seared, lemon and caper beurre blanc, herb and lemon scented wild rice pilaf and market vegetables

### **Roast Prime Rib of Beef**

Rosemary and garlic studded, red wine jus, horseradish sour cream sauce, with mashed potatoes and market vegetables

### **Baked Stuffed Shrimp**

Crab stuffing, béarnaise sauce, with mashed potatoes and market vegetables

## **DESSERT**

### **Carrot Cake**

Walnuts and pineapple, cream cheese frosting

### **Lemon parfait **GF****

Layered with fresh fruit

### **Flourless Chocolate Torte **GF****

Fresh whipped cream, berry coulis

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Adults \$55.00 | Children 6-12: \$22.50 | Children 5 & Under: Free  
Tax & gratuity not included

**GF** Gluten Free