

MAY 12, 2024
MOTHER'S
day

THREE COURSE PRIX FIXE MENU

RESERVATIONS BEGIN AT NOON, LAST SEATING AT 5:30PM \$75.00 PER PERSON

AMUSE BOUCHE

first course - choose one

Classic Caesar Salad

ROMAINE, WHITE ANCHOVY, GARLIC CROUTONS, FARM PARM

Hydroponic Lettuces

DRIED FRUITS, PICKLED VEGETABLES, RED WINE VINAIGRETTE

Spring Lamb Meatballs

ARUGULA, RED ONION, RED WINE DEMI GLACE

Shrimp & Scallop Ceviche

COCONUT, LIME, CRISPY TORTILLA

second course - choose one

Olive Oil Poached Salmon

CAVIAR CREAM SAUCE, CAROLINA GOLD RICE PILAF, SEASONAL VEGETABLES

Braised Veal Brisket

MASHED POTATO, PEPPER PLUM CHUTNEY

Baked Ziti

HOUSE PASTA, ITALIAN SAUSAGE, SMOKED TOMATO, RICOTTA, HERBS

Chickpea Dumplings

LOCAL MUSHROOMS, FIDDLEHEADS, RAMPS

Vegan Risotto

SPRING VEGETABLES

SUPPLEMENTS
TO ANY DISH

GRILLED SHRIMP 12 • GOAT CHEESE FRITTER 5 • PAN SEARED SCALLOPS 15
COWS MILK BURRATA 8 • SUNNY EGG 3 • GRILLED CHICKEN BREAST 9

third course - choose one

Single Origin Chocolate Pots de Crème

BROWN BUTTER CRUMBLE, CHANTILLY

Blueberry Coffee Cake

CRÈME ANGLAISE

Blondie Sundae

VANILLA GELATO, COFFEE CARAMEL, TOASTED WALNUT

Blueberry Mint Sorbet

SHORTBREAD

MIGNARDISES

**Tailor &
the Cook**

ON MAIN

