

# CELEBRATE MOTHER'S DAY

## AT THE TAILOR AND THE COOK

SUNDAY MAY 11TH

RESERVATIONS BEGIN AT NOON, LAST SEATING AT 5:45PM

### THREE COURSE PRIX FIXE MENU

\$79.00 PER PERSON

AMUSE BOUCHE

### COURSE ONE

CHOOSE ONE OF THE FOLLOWING:

#### BEETS & BERRIES

maple vinaigrette, toasted walnut

#### MUSHROOM TOAST

sourdough, local mushrooms, sherry, poached egg

#### LOADED POTATO SOUP

creme fraiche, crispy guanciale, scallion

### COURSE TWO

CHOOSE ONE OF THE FOLLOWING:

#### YOGURT ROASTED CHICKEN

spring peas & radishes, roasted potatoes

#### PAN SEARED STEELHEAD TROUT

crispy rice pilaf, baby kale, lemon & dill hollandaise

#### RAMP & MUSHROOM RISOTTO

jones family farm chevre, ramp oil

#### PAN SEARED STRIP STEAK

whipped garlic potatoes, spring vegetable fricassee, horseradish cream, chimichurri

### SUPPLEMENTS TO ANY DISH

lobster tail thermidor **25** - blue crab cake **22** - pan seared scallops **19** - sauteed shrimp **14**

### COURSE THREE

CHOOSE ONE OF THE FOLLOWING:

#### CHEESECAKE

walnut crust, macerated strawberries, poached rhubarb

#### FLOURLESS CHOCOLATE TORTE

whipped & toasted marshmallow, graham cracker crumbs

#### HOUSE MADE SORBET

#### HOUSE MADE GELATO

MIGNARDISES

**Tailor &  
the Cook**

ON MAIN