



# Mother's Day

DINNER

SUNDAY, MAY 9 IN THE MAIN DINING ROOM

PLEASE CALL FOR RESERVATIONS, 603.278.8864

## STARTER

*CHOICE OF*

### LOBSTER EN BRIOCHE

Lemon Sabayon, Compressed Celery, Chives

### BRAISED BEED CORQUETTE

Sun Choke, Smoked Maple Soy, Cocoa, Thyme

### CARROT SOUP

Orange, Pickled Pearl Onion, Seeds, Sprouts

## SALAD

*CHOICE OF*

### CAESAR

Baby Gem, Parmesan, 63 Degree Egg, Radish, Brioche Crisp

### TOMATO SALAD

Chefs Farmer Cheese, Herbs, Pickled Red Onion, Basil Seed, Champagne Vinaigrette

## ENTRÉES

*CHOICE OF*

### FILET MIGNON

Prime Beef, Wild Shroom, Potato Butter, Duo Asparagus

### SMOKED DUCK

Breast, Ravioli, Blackberry Cabbage, Nasturtium

### POACH FLUKE

Lemon, Brown Butter, Tiny Potatoes, Leeks, Clam Herb Emulsion, Tendrils

### PORTOBELLO

Black Garlic, English Peas, Walnut Ricotta, Tendrils, Umami Soil

## SWEET ENDINGS

*CHOICE OF*

### RHUBARB CLAFOUTIS

Petite Strawberries, Ginger, Mint, Bourbon Whip

### MILK CHOCOLATE BOMB

Citrus Compote, Hazelnut, Grapefruit Pearls, Irish Cream Semifreddo

### WHITE CHOCOLATE MOUSSE

Ginger Sable, Summer Fruit Compote

\$65 ADULTS, \$30 CHILDREN 6-12 (PLUS TAX & GRATUITY)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR

FROM 12 NOON TO 8:00 P.M.



OMNI  HOTELS & RESORTS