

MOTHER'S DAY | MAY 2018

THREE COURSE PRIX FIXE MENU \$40

small plates select one

ASPARAGUS AND BURATTA tomato compote, basil, grilled bread

CINNAMON COFFEE CAKE organic strawberry salad

LITTLE GEM CAESAR SALAD parmesan, crouton, boquerones

HAWAIIAN BIG EYE TUNA TARTARE pineapple, mint, cucumber, cilantro, avocado, rice crisps

ROASTED ORGANIC BANANA kiwi, blueberry, mint, raspberry sorbet

plates select one

SPRING VEGETABLE FRITTATA fresh goat cheese, fava leaves, asparagus, nicoise olive, sauce mousseline

THE STANDARD two eggs as you wish, bacon, hash browns, marinated avocado, toast

STORM HILL BURGER fried egg, aged cheddar, applewood bacon, fromage blanc and shallot mousse, parmesan fries

ORGANIC STRAWBERRY PANCAKES cinnamon milk chocolate sauce, vermont maple syrup

FRIED GREEN TOMATO BLT fried egg, little gem lettuce, bacon, togarashi remoulade

GRILLED FILET MIGNON AND EGGS two eggs any style, forest mushrooms, hollandaise, red wine reduction | **\$5 supplemental**

POACHED MAINE LOBSTER BENEDICT poached eggs, prosciutto, sauce hollandaise, half maine lobster, english muffin | **\$14 supplemental**

sweets select one

LIME POSSET kiwi, mint, champagne ice

STRAWBERRY ICE CREAM SANDWICH dark chocolate sauce

SALTED CARAMEL SWIRLED BROWNIE mint chip ice cream

sides \$6

Bacon

Sausage

Toast with jam

English Muffin

CHEF MATTHEW DOLAN

TWENTY FIVE LUSK SUPPORTS ORGANIC AND SUSTAINABLE FISHING, RANCHING AND AGRICULTURAL PRACTICES