

# Mother's Day

## AT RESTORATION

### STARTERS

#### **Brie Crostini with Berry Jam**

Sliced French Baguette,  
Seasonal Berry Jam and  
Spreadable Brie  
\$12

#### **Harissa Deviled Eggs**

6 Halves Hard Boiled Eggs,  
Harissa Adobe Crema and Crispy  
Shallots, Topped with Chives  
and Cilantro Oil  
\$12

#### **Caprese Skewers**

Mozzarella, Cherry Tomatoes  
and Basil, Drizzled with a  
Balsamic Reduction  
\$11

#### **Charcuterie Plate**

Uncured Meats, Chef's  
Selection of Cheeses, Seasonal  
Fruits, Cornichons, Dried Apricot,  
Balsamic Caramelized Onion Jam,  
Whole Grain Mustard and Crackers  
\$28

#### **Cheesy Asparagus Orzo**

Butter and Herbed Orzo, Bechamel  
Cheese Sauce, Asparagus and  
Blistered Cherry Tomatoes,  
Topped with Chives  
\$12

#### **Tempura Shrimp**

Tempura Battered Shrimp,  
Topped with a Balsamic  
Reduction and Green Onions  
\$16

#### **Crab Stuffed Mushrooms**

Baby Bella Mushrooms stuffed  
with Lump Crab Meat, Pimento  
Cream Cheese Filling, and  
Sriracha Aioli Topped with  
Green Onion Curls  
\$18

#### **Shrimp Cocktail**

Boiled Shrimp, served with  
Zesty House Cocktail Sauce,  
Topped with Lemon  
Zest and Chives  
\$14

#### **Bread Service**

Warm Yeast Rolls, Served with  
Brown Sugar Honey Butter  
\$12

### GREENS

*Add Cold Fajita Chicken \$6; Add Pan-Seared Salmon \$12*

#### **Waldorf Salad**

Mixed Greens, Granny Smith  
Apples, Celery Curls, Red Grapes,  
Toasted Walnuts, Dried Cranberries  
and Pickled Red Onions, Served  
with Lemon Dijon Vinaigrette  
\$14

#### **Watermelon & Blueberry Salad**

Mixed Greens, Watermelon,  
Blueberries, Cherry Tomatoes, Goat  
Cheese, Basil and Radishes, Served  
with Poppyseed Dressing  
\$14

#### **Peach Caprese Salad**

Mozzarella Cheese, Sliced  
Tomatoes, Sliced Peaches, Basil  
and Pickled Onions, Drizzled with  
Balsamic Reduction, Served over  
Arugula and Bok Choy Microgreens  
\$15

GF = Gluten-Free | DF = Dairy-Free | V = Vegetarian

## ENTRÉES

### **Brie & Asparagus Stuffed Chicken**

Herbed Chicken Stuffed with Brie Cheese and Asparagus, Drizzled with Garlic Butter Cream Sauce, Served over Buttered Orzo and Topped with Crispy Prosciutto  
\$26

### **Shrimp Fetticine Alfredo**

Shrimp, Fettuccine Pasta, Garlic Butter Cream Sauce, Blistered Cherry Tomatoes, Shallots and Shaved Parmesan, Served with Sliced French Baguette  
\$27

### **Salmon Piccata**

Pan Seared Salmon, Piccata Caper Sauce and Asparagus, Served over Fettuccine Pasta  
\$29

### **Steak Au Poivre**

Garlic Seared and Sliced Tenderloin Steak, Parmesan Whipped Potatoes, Asparagus, Served in a Mushroom Cream Peppercorn Sauce and Topped with Fried Leeks  
*Add Grilled Shrimp \$9;*  
*Add Butter Poached Lobster \$11*  
\$44

### **Pork Chop with Rum Peach Glaze**

Seared Pork Chop, Rum Peach Glaze, Apple Shallot Chutney, Blistered Cherry Tomatoes and Parmesan Whipped Potatoes  
\$29

### **Lobster Ravioli**

Garlic Butter Cream Sauce, Lobster Ravioli, Pickled Brussel Sprouts and Fire Roasted Tomatoes, Topped with Green Onions, Fried Leeks and Served with Sliced French Baguette  
\$28

### **Grilled Veggie Kabobs**

Cherry Tomatoes, Squash, Zucchini, Onions, Bell Peppers, Basil, Drizzled with a Balsamic Reduction, Served over Buttered Orzo and Topped with Crispy Capers  
\$19

## DESSERTS

### **Bananas Foster Cheesecake**

Topped with Confectioner's Sugar (GF) \$11

### **Chocolate Marquise Cake**

Topped with Edible Gold Flakes, Confectioner's Sugar and Strawberries  
\$13

All menu items subject to availability | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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