



# Happy Mother's Day!

3-COURSE PRIX FIXE

\$86/PERSON

## APPETIZER

### Gem Lettuce Salad

butter milk blue cheese dressing, heirloom tomato, bacon chili crisp

### Beet Tart

balsamic beet puree, melted cucumber, goat cheese, sweet tea pecans

### Roasted Tomato Gazpacho

cucumber, mint, puffed quinoa

## ENTREE

### Whole Branzino

smoked bouillabaisse, PEI mussels, Little neck clams, herb toasted breadcrumbs

### Carrot Risotto

spring vegetable ragu, pickled ramps, marinated goat cheese

### Stuffed Lamb Saddle

smashed potatoes, hen of the woods, wild ramp pesto

## DESSERT

### Vanilla Custard Tart

dark cherries, apricots, orange curd

### Chocolate Crème Brûlée

caramel dipped pretzel

\*ADD SHAVED BLACK TRUFFLE TO ANY DISH \$20

### Tempura Fried Scallop

red onion, mango salsa, pistachio avocado puree and chili threads

### Seared Foie Gras

toasted brioche, lingonberry jam, peanut butter powder, plantain chip

### Herb Roasted Pork Tenderloin

fried boudin, gumbo, crispy shallots

### Slow Roasted Halibut

hand rolled couscous, limoncello beurre Blanc, asparagus and almond salad

### Blackberry Cheesecake

Lemon shortbread crust, blackberry mint gel, seasonal berries

Thank you for celebrating with us at Trummer's!