

SATURDAY MAY 11TH

MOTHER'S DAY DINNER 2024

\$85 pp

Amuse Bouche

Smoked Duck Breast
Blueberry chutney, potato crisp

Starters

French Onion Soup
beef broth, crouton, gruyere cheese

Signature Salad
sherry vinaigrette, poached pear, cranberries, candied pecans
celery, smoked gorgonzola

Toast Trio
charred octopus, beef tartare and foie gras
peach and burrata on sourdough

Mains

Grilled Pickerel
roasted fingerling, cilantro jalapeno pesto, red onion, broccolini, spiced yogurt

Smoked Chicken
Yukon mash, mozzarella, artichoke, roasted Brussel sprouts, truffle cream

Beet Risotto and Scallops
pickled beets, charred fennel, dill, grana padano

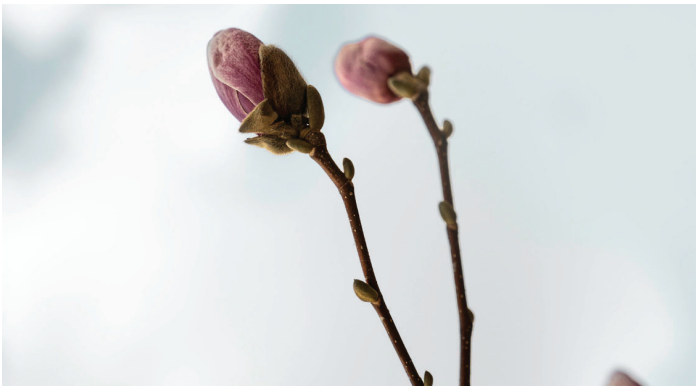
Grilled Tenderloin 6oz
arugula, pickled red onion, parmesan, potato crisps, basil, roasted garlic

Striploin 9oz
crispy Boursin mash, broccolini, smoked mushroom, truffle butter

Desserts

Flourless Chocolate Torte
vanilla ice cream, strawberry compote

Earl Grey Crème Brule
blueberry biscuit



killarney
mountain
resorts