

Fire & Grain Mother's Day

May 13, 2018

12pm-5pm

Beginnings

Creamy Corn Soup, *Chipotle Sour Cream*
Freshly Baked Rolls, *Whipped Sweet and Chocolate Butters*

Fire Roasted Vegetables
Spicy Black Bean Hummus & Avocado Chimichurri

Local Cheeses & Artisanal Charcuterie
Tomato Jam, Pickled Onions and House made Crostini

Chilled Shrimp, Horseradish Cocktail

Mixed Baby Greens with
Grape Tomatoes, Cucumber, Sweet Onions, Dried Cherries, Goat Cheese and Sunflower Seeds
Creamy Ranch Dressing and Roasted Onion Cider Vinaigrette

Hearts of Romaine
Parmesan Cheese, Kalamata Olives, Focaccia Croutons and Caesar Dressing

Citrus Fennel Farro Salad

Brick Oven Roasted Potato Salad
Hard Cooked Eggs, Frisee, Crumbled Bacon, Dijon Dressing

Seasonal Fruit Salad

Carving Station

Honey Mustard Glazed Ham
Golden Beet Chutney
Garlic & Herb Crusted Tenderloin of Beef
Au Jus & Horseradish Cream
Buttermilk Mashed Potatoes

Flat Bread Station

Prosciutto & Fig
Roasted Tomato & Cheese

Children's Selections

Chicken Tenders, Tater Tots
Honey Mustard & BBQ Sauce
Burger Sliders
American Cheese, Condiments

Mother's Day Fare

Grilled Salmon
Braised Garlic Greens, Tahini Sauce
Stuffed Chicken Roulade
Pommery Jus
Sugar Snap Peas & Red Bell Pepper
Oven Roasted Carrots & Parsnips
Gemelli Primavera
White Wine Vegetable Broth

Dessert

Triple Chocolate Cake
Chocolate-Walnut-Marshmallow Bar
Apple Cobbler
Chef's Selection Assorted Desserts
Sugar Free & Gluten Free Available Upon Request

Adults: \$38

Children (4-12): \$18

Children (0-3): Complimentary

++Prices do not include 20% Gratuity and 6% PA State Sales Tax