

LE CHAMBORD MOTHERS DAY RESTAURANT MENU

MAY 12, 2018

Appetizers

House Made Mozzarella with lucky tomatoes, roasted bell peppers and garden basil	11
Prosciutto Di Parma , imported from Italy, with Bartlett pears, shaved Parmesan & port wine reduction	14
Escargot with garlic, caramelized shallots & fresh herbs in puff pastry with sherry wine demi-glaze	12
Shrimp cocktail with classical sauce	14
Half Dozen Blue Point Oysters chilled with cocktail sauce or Rockefeller	15
Maryland Lump Crabmeat and Artichoke Imperial with toasted bread chips	16

Soups and Salads

Potato Leek Soup with fresh dill	10
Baked French Onion Soup Au Gratin with imported Swiss	10
Baby green salad with honey mustard vinaigrette	10
Baby Spinach and Strawberry Salad with feta cheese and sesame dressing	10

Pastas

Homemade Wild Mushroom and Ricotta Ravioli with truffle cream	24
Seafood Linguini with mussels, shrimp and scallops	25

Entrees

Roasted Chicken Thighs with lemon, garlic and rosemary sauce	22
Scallop Crusted Atlantic Salmon simmered in a court bouillon with vegetables and new potatoes	26
Sautéed Red Snapper with parmesan gratin and lemon herb butter sauce	26
Sesame Crusted Ahi Tuna seared with black forbidden rice, pickled ginger and soy wasabi sauce	25
Maple Leaf Farm Breast of Duck with sweet potatoes puree, port wine, orange & lingonberry sauce	25
Choice Angus All Natural New York Strip Steak , with peppercorn & cognac sauce or walnut & Roquefort butter	29
Pork Schnitzel topped with creamed spinach and gruyere cheese	25
Filet Mignon Rossini pan roasted topped with seared Hudson Valley grade A Foie Gras on a Black truffle madeira demi-glaze	39
Roasted New Zealand Rack of Lamb with pistachio crust and rosemary lamb sauce	39
Kids Chicken Fingers with mac and cheese	14