

# **\$46 Prix Fixe Menu for Mother's Day, May 11, 2025**

## **seating noon – 6 pm**

*items also available a la carte, price per item in (-)*

### **Happy Mother's Day to all the Moms!**

#### **Choice of Appetizers:**

##### **Salad Lyonnaise (\$16)**

Classic French Salad, greens tossed in a Hot Bacon Dressing, topped w/ Poached Egg, Crunchy Baguette, Candied Walnuts, Bacon Lardons, and Fingerling Potato

##### **PEI Moules (Mussels) (\$16)**

Sweet Chili, White Wine & Butter Reduction, w/ French Dijon Mustard, Shallots, & Green Onion,

##### **Beet Root Carpaccio (\$13)**

marinated beets, peppered goat cheese, toasted pistachio, and arugula

##### **Maryland Style Crab Cakes (\$14)**

Mini Lump Crab Cakes w/ House Tartar Sauce over Baby Arugula

#### **Choice of Entrees:**

##### **Short Rib Stuffed Fresh Cannelloni (\$36)**

Bivona's Handmade Cannelloni, w/ House Made Short Rib Stuffing, Red Sauce & Haricot Vert

##### **Pan Seared Sesame Encrusted Tuna (\$34)**

w/ Avocado Puree, Tuscan Roasted Fingerling Potatoes and Root Vegetable Salsa

##### **Classic Chateaubriand (\$45)**

w/ Asparagus & Pave Potatoes (+ \$10 upcharge as part of prix fixe menu)

##### **Pan Seared Jumbo Scallops (\$39)**

over carrot, ginger & coconut puree, with wild mushroom duxelles,  
w/ a caramelized shallot and bacon jam (+ \$10 upcharge as part of prix fixe menu)

#### **Choice of Desserts:**

##### **Belgian Dark Chocolate Mousse (\$10)**

##### **Carrot Cake (\$12)**

##### **All-Natural Vanilla Ice Cream (\$6)**

##### **Chef Jerusalem's Stacked NY Style Cheesecake (\$10)**

w/ Gran Marnier Crème Anglaise, & Strawberry & Basil Compote

*All other desserts from the regular dessert menu are available for a \$5 upcharge.*