

THE HENRY CLAY INN®

Mother's Day Dinner

Choose 1 from each course

\$70/person | Add Wine Pairing \$30

Amuse Bouche

Goat cheese mousse with honey and crushed pistachio tart 🌿

Starter

Lobster Bisque

Cold-water Maine lobster meat, classic creamy bisque

Spring Salad 🌿 🍴

Dried apricots, dates, raspberries, champagne vinaigrette, frisée

Crab-Stuffed Mushrooms 🍴

Maryland blue crab, roasted cremini mushrooms, tarragon
and shallot cream sauce

Strawberry Bruschetta 🌿

Strawberries, diced tomatoes, basil, olive oil, aged balsamic reduction, crostinis

Entrée

Petite Filet 🍴

Prosciutto-wrapped 4oz tenderloin, au gratin potatoes, broccolini, demi-glace

Seared Sea Bass 🍴

Chilean sea bass, fish velouté, wild rice pilaf

Lavender Duck Breast

Lavender and peppercorn season duck breast, pan-fried potato cake,
hot honey glazed rainbow carrots

Mushroom Ravioli 🌿

Mushroom duxelles filled ravioli with a roasted red pepper
and toasted pine nut sauce

Dessert

Vanilla Bean Panna Cotta 🍴

Poached rhubarb, strawberries, crunchy meringue, strawberry sorbet

Hazelnut Chocolate Bomb

Hazelnut praline ice cream

🌿 Vegetarian 🌿 Vegan 🍴 Gluten Free

Please tell your server of any allergies and dietary restrictions.

20% gratuity will be added to parties of 6 or more. We're unable to split checks for groups of this size.

Items subject to change due to availability.

*Items may be cooked to order. Consuming raw or undercooked meats could lead to foodborne illness, especially if underlying health issues are present.