

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.