

Mother's Day Menu

May 8, 2022

Brunch Items available from 11:30 till 2:00

À la carte Menu available 11:30 till 6:00

Brunch Items

Grilled ham steak with a sweet potato, shiitake mushroom, leek and bacon hash with a poached egg	21.95
Ham, spinach and goat cheese omelet with diced potato and caramelized onions	16.95
Grilled meatloaf with caramelized onion, potato home fires and poached egg topped with cheddar cheese sauce	21.95
Chicken Pot Pie with diced carrots, caramelized onions, diced celery and sweet peas with puff pastry	26.95
Grilled salmon with asparagus, and wild mushroom risotto in a black truffle vinaigrette	21.95
Poached eggs with caramelized onion, bacon, sausage home fries topped with béchamel sauced	16.95
Fresh fettuccine with julienne chicken, broccoli, and snow peas in a parmesan cheese cream sauce	21.95

First Course

Carrot ginger soup with scallions, crème fraiche and garlic herb croutons	7.00 cup 9.25 bowl
Seasonal greens tossed with sliced red onions and diced tomato in a balsamic herb vinaigrette	9.95
Vegetable spring rolls with sautéed nappa cabbage and spinach in a sweet chili sauce	15.95
Crisp breaded shrimp with wasabi whipped potatoes, spinach and shiitake mushrooms in a white wine butter sauce	17.95
Duck confit ravioli with nappa cabbage, sweet peas and shiitake mushrooms in roasted garlic vinaigrette	15.95
BBQ pork dumplings with a tomato, kidney bean, bacon and scallion risotto in a smoked tomato vinaigrette	15.95
Grilled seafood sausage over sweet pea and shiitake mushroom risotto with microgreens and sweet pea coulis	15.95

Second Course

Lightly battered chicken breast layered with sliced ham and Monterey Jack cheese in a roasted garlic demi glace with broccoli, caramelized onions and button mushrooms	29.95
Grilled beef tenderloin medallions with whipped potatoes, snow peas, diced carrots and leeks in a roasted garlic demi glace	43.95
Sautéed Peking duck breast with caraway spatzel, caramelized onions, crisp bacon, and sweet peas in a caramelized onion demi glace	37.95
Pan seared salmon with parsley red bliss potatoes, asparagus, and leeks in a lemon butter sauce	36.95
Sautéed shrimp with linguine, spinach, and shiitake mushrooms in a lobster sauterne cream sauce	36.95
Fresh fettuccine with spinach and wild mushrooms in roasted garlic oil with fresh sage with goat cheese	21.95

Desserts

Assortment of sorbets with fresh fruit and berries	9.95
Rice pudding in a phyllo shell with toasted almonds, whipped cream and cinnamon cookies	9.95
Cheese cake with a graham cracker crumb crust, fresh strawberries and a berry coulis	10.95
Warm crepe with pastry cream warm macerated berries, and vanilla ice cream	11.95
Strawberry mousse with whipped cream and fresh straw berries in a berry coulis with a shredded phylocookie	11.95
Milk chocolate cappuccino mousse rolled in heath bar crunch in a dark chocolate sauce topped with whipped cream	11.95
Peanut butter ice cream with crushed peanut butter cups, and toasted peanuts in a dark chocolate sauce and whipped cream	11.95
Carrot cake with cream cheese mousse and cinnamon crème anglaise	10.95

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