

Mother's Day Menu

May 14, 2023

À la carte Menu available 2:00 till 6:30

First Course

Carrot ginger soup with scallions, crème fraiche and garlic herb croutons	7.00 cup 9.00 bowl
Seasonal greens tossed with sliced red onions and diced tomato in a balsamic herb vinaigrette	10.95
Vegetable spring rolls with sautéed nappa cabbage and spinach in a sweet chili sauce	15.95
Chilled shrimp cocktail with cocktail 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 sweet peas, 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	48.95
Sautéed Peking duck breast with caraway spatzel, caramelized onions, crisp bacon, and sweet peas in a caramelized onion demi glace	38.95
Pan seared salmon with parsley red bliss potatoes, asparagus, and leeks in a lemon butter sauce	38.95
Sautéed shrimp with linguine, spinach, and shiitake mushrooms in a sweet chipotle chili vinaigrette	36.95
Fresh fettuccine with spinach and wild mushrooms in roasted garlic oil with goat cheese	21.95

Desserts

Assortment of sorbets with fresh fruit and berries	11.95
Rice pudding in a phyllo shell with toasted almonds, whipped cream and cinnamon cookies	10.95
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	12.95
Strawberry mousse with whipped cream and fresh straw berries in a berry coulis with a shredded phylo cookie	12.95
Milk chocolate cappuccino mousse rolled in heath bar crunch in a dark chocolate sauce topped with whipped cream	12.95
Peanut butter ice cream with crushed peanut butter cups, and toasted peanuts in a dark chocolate sauce and whipped cream	12.95
Carrot cake with cream cheese mousse and cinnamon crème anglaise	12.95

7.00 Split Plate Fee

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