

Mother's Day Menu

May 11, 2025

À la carte Menu available 1:00 till 6:30

Minimum of one Entrée per person

First Course

- Carrot ginger soup with scallions, crème fraîche and garlic herb croutons 9.00 cup 11.00 bowl
- Seasonal greens tossed with sliced red onions and diced tomato in a balsamic herb vinaigrette 12.95
- Vegetable spring rolls with sautéed nappa cabbage and spinach in a sweet chili sauce 15.95
- Chilled shrimp cocktail with cocktail sauce 21.95
- 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 in a 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 32.95
- Grilled beef tenderloin medallions with whipped potatoes, snow peas, diced carrots and leeks in a roasted garlic demi glace 49.95
- Sautéed Pekin duck breast with spatzel, caramelized onions, and spinach in a black truffle vinaigrette 39.95
- 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 38.95
- 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 13.95
- Rice pudding in a phyllo shell with toasted almonds, whipped cream and cinnamon cookies 13.95
- Cheese cake with a graham cracker crumb crust, fresh strawberries and a berry coulis 14.95
- Warm crepe with pastry cream warm macerated berries, and vanilla ice cream 15.95
- Strawberry mousse with whipped cream and fresh straw berries in a berry coulis 14.95
- Milk chocolate cappuccino mousse rolled in heath bar crunch in a dark chocolate sauce topped with whipped cream 15.95
- Peanut butter ice cream with crushed peanut butter cups, and toasted peanuts in a dark chocolate sauce and whipped cream 14.95
- Carrot cake with cream cheese mousse and cinnamon crème anglaise 14.95

7.00 Split Plate Fee

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