

Mother's Day Menu

May 10, 2026

À la carte Menu available 1:00 till 7:00

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
- Crisp Tempura Shrimp with Asian vegetable lo Mein with a ginger and sweet Vidalia onion vinaigrette 19.95
- Duck confit dumplings with diced carrots, shiitake mushrooms, and sweet peas in a lemon grass broth with ginger oil 15.95
- BBQ pork dumplings with a tomato, kidney bean, bacon and scallion risotto in a smoked tomato vinaigrette 15.95
- Grilled seafood sausage with creamy shrimp and crab meat over sweet pea and risotto in a sweet pea coulis 24.95

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 34.95
- Grilled beef tenderloin medallions with whipped potatoes, snow peas, diced carrots and leeks in a roasted garlic demi glace 52.95
- Sautéed Pekin duck breast with spatzel, caramelized onions, and spinach in a black truffle vinaigrette 41.95
- Sautéed 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 24.95

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, strawberry rhubarb compote 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

Minimum of one entrée per person

1039 Old York Road, P.O. Box 386 Ringoes N.J. 08551

Phone 908-806-6020