

# Ormond

MANOR 

## Mother's Day 3-Course Menu

### SOUP OR SALAD

(choose one, get both for \$5 extra):

#### Turtle Soup

#### Duck & Andouille Gumbo

#### Crawfish Tasso Sweet Potato Bisque

#### Southern Pickled Shrimp Salad

Gulf shrimp, red onions, peppers, golden cherry tomatoes, with a white wine vinaigrette.

#### Blackberry Peach Salad

Spring Greens, walnuts, feta cheese, with a Balsamic glaze.

### ENTREES

#### Airline Chicken Breast 51

Pan-roasted with creole mustard, wild mushrooms served on a Vidalia onion, black-eye pea sweet potato relish.

#### Veal Maria 56

Sautéed medallions topped with a four-cheese ravioli, prosciutto toasted tomato cream sauce, served with Sicilian stuffed artichoke hearts.

#### Red Fish Evangeline 64

Pan-seared with shrimp sea scallops in a Meyer lemon beurre blanc, with creole tomato rice, and herb crusted asparagus.

#### Herb Crusted Prime Rib 69

Slow roasted for 24 hours with au jus, fresh horseradish cream, served with applewood bacon stuffed potato, and grilled asparagus.

#### Stuffed Filet Tammy 79

Center-cut beef tenderloin, roasted with lump crabmeat, oyster mushrooms, topped with brie chive sauce, rosemary roasted fingerling potatoes, and buttered broccolini.

#### Softshell Crab Ann 69

Buttermilk fried, topped with claw crabmeat, sharp cheddar, served on a crabmeat alfredo.

### DESSERTS

Coconut Cream Pie

Heavenly Hash Cheesecake

Strawberry Jubilee on Ricotta Pound Cake with Mascarpone Cream

Tea, Soft Drinks, and Coffee Included.

