



FEARING'S

Mother's Day 2022

STARTERS

Jumbo Gulf Lump Crab Cake Benedict & Cedar Ridge Farms Egg,
House Made English Muffin with Sauce Choron, & Watercress Salad

French Quarter Maine Lobster Salad on Butter Lettuce Cup,
Fried Green Tomatoes and Saint Anne Sauce

Chicken Fried Lockhart Quail on Country Style Cornbread Pudding,
Maple Bacon Gravy & Smoky Strawberry Marmalade

House Made Ziti Pasta with Braised Pancetta
Morel Mushrooms, Denton Asparagus and Parmesan Pesto Cream

MAIN COURSE

Pan Seared Alaskan Halibut on English Pea/Mint Puree,
Za'atar Roasted Kolrabi, Confit Lemon Sabayon and Carrot Crisps

Olive Oil Poached Bay of Fundy Salmon on Golden Yukon Potato Custard,
Wilted Brussels Sprouts Salad with Almond/Dill Pesto Vinaigrette
and Tempura Zucchini Blossom

Cognac Pepper Glazed Filet Mignon & Creamy Lobster Omelet with Chive Beurre Blanc,
Loaded Whipped Potatoes and Melange of Spring Vegetables

Chimichurri Marinated & Mesquite Grilled Lamb Chops,
on Bacon Braised Greens, BBQ Dusted Steak Fries, Pickled Sweet Corn Salad,
and Mole Rojo

Mom's Dessert 'Garden'

Dark Chocolate Mousse 'Flower Pot'

&

Lemon Curd Cream Puff with Pistachio Cremeux and Micro Sponge

&

Vanilla Bean Chiffon Cake Layered with Blackberry Gelee and Honey Nougat Mousse

Three Courses | 135

Vegetarian Menu Available Upon Request

A 20% gratuity will be added to parties of eight or more.