

THE STRAND HOUSE®

HAPPY
Mother's Day

Sunday May 14th, 2023
sunrise 6:31 am | sunset 7:19 pm

1st course

heirloom tomato gazpacho ^{GFA*}

lobster ceviche, cherry heirloom tomatoes, chive oil, crouton,
fennel pollen

2nd course

choice of one

burrata ^{GF*}

pesto, heirloom tomato, arugula, frisée, lemon vinaigrette, Parmigiano Reggiano

endive and radicchio salad ^{GFA*}

walnuts, shallots, goat cheese, blackberry vinaigrette

seared scallops

olives, orzo, breakfast radish, micro green salad, caper vinaigrette, crispy guanciale

main course

choice of one

chicken and waffles

crispy waffle, truffle honey, spring pickles

Branzino ^{GFA*}

black truffle risotto, Hon Shimeji mushrooms, crispy leeks, parsley nage

mushroom avocado toast ^{GFA*}

Hon Shimeji, maitake, shiitake, cremini, lions mane, 2 sunny side eggs, avocado, truffle bearnaise
mixed greens salad with red wine vinaigrette

steak and eggs ^{GF*}

marinated Wagyu striploin, 2 eggs any style, herb roasted cauliflower, green chili compound butter,
crispy smashed romesco potatoes

crab pappardelle

turnips, leeks, baby spinach, lemon crème sauce

Ora King salmon ^{GFA*}

carrot souffle, spring succotash, preserved lemon emulsion

lobster avocado roll

butter toasted bun, Maine lobster, crème fraîche, tender herbs

dessert

choice of one

crème brûlée

almond pressed streusel, citrus cream with fresh fruit

raspberry rose mousse cake ^{GF*}

almond cake, raspberry rose mousse, caramelized pear

*GF - gluten free *GFA - gluten free available *V - vegetarian

\$95 per person, tax and gratuity not included

Executive Chef **Chris Park**

In Loving Memory of **Michael Morrisette** G.M. / Managing Partner 2012 - 2022