

Mother's Day Takeaway Luncheon Menu

\$65 per person

Pick up on May 8 & 9 at the hotel driveway between 10:30 AM & 2:00 PM

SOFT BAKED BUNS & BUTTER

CHARCUTERIE PLATTER

Empire provisions cooked & cured meats, Valbella cured meats, local & imported cheeses, home-made pickles, assorted crackers, fig jam, orange marmalade

RED FIFE WHEATBERRY SALAD

Baby kale, tomato, feta, dried cranberries, toasted pumpkin seeds, citrus vinaigrette

BEET SALAD

Roasted & pickled beets, arugula, orange segments, chevre, white balsamic vinaigrette

PARMESAN ROASTED ASPARAGUS, LEMON ZEST

STEAMED GREEN BEANS, TOASTED ALMOND, GARLIC OIL

STERLING SILVER SLOW ROASTED PRIME RIB

Cheesy potato gratin, red wine jus, horseradish

ROASTED CHICKEN

Basil pesto, charred lemon

CARROT CAKE, PINEAPPLE CREAM CHEESE FROSTING, COCONUT

STRAWBERRY RHUBARB SWIRL CHEESECAKE

TOASTED ESPRESSO & MILK CHOCOLATE CANNOLI

CHOCOLATE COVERED STRAWBERRIES

MERINGUE KISSES



THOMSONS
KITCHEN & BAR