



# Mother's Day

## 3 Course Menu

11:30-4PM Reservations on the half-hour

### Starter

Chicken Escarole Soup

Bliss House Salad

*Mixed greens, heirloom grape tomatoes, red onion, house made white balsamic vinaigrette* Vegan and (GF)

Caesar Salad with House Made Croutons

Broccoli Rabe Crostini with Herbed Ricotta and White Bean Hummus

House Made Crab Cakes with Lemon Aioli

### Entree

Herbed Rubbed Chicken Breast

*with wilted garlicky spinach, wild rice and pecorino cream sauce* (GF)

Gorgonzola Crusted Flat Iron

*9oz USDA Choice flat iron topped with creamy gorgonzola, served with asparagus and roasted garlic mashed* (GF)

Chicken Orecchiette Carbonara

*grilled chicken and pan fried pancetta tossed with egg, peas, aged parmesan and orecchiette pasta*

Pan Roasted Atlantic Salmon

*with roasted tomato salsa, zucchini and summer squash over wild rice* (GF)

Pan Seared Scallops & Shrimp with Spring Succotash

*with lima beans, tomatoes, zucchini and baby carrots with a roasted red pepper sauce* (GF)

Squash and Mushroom Risotto

*sautéed zucchini squash, porcini and button mushrooms in a creamy Arborio rice risotto made with white wine vegetable stock* Vegan and (GF)

### Dessert

Black Forest Cake

Red Velvet Cake

House Made Blueberry Cobbler Vegan and (GF)

3-Course Menu ~ \$30

Children's Chicken Fingers with Garlic Mashed Potatoes or Spaghetti with Meatball and Vanilla Ice Cream with Hot Fudge Topping (Age 11 and under) \$10

*GF = Gluten Free. Gratuity not included. Mass 6.25% Meals Tax Applies*

*Prior to placing your order, please inform your Server of any food allergies you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

