

# Mother's Day



# May 10, 2026

## Appetizers

### CITRUS FENNEL SALAD

Thinly sliced fennel. Citrus segments, (Cara Cara oranges, red grapefruit, blood orange) Baby arugula, sliced avocado with lemon Dijon vinaigrette.

### ASPARAGUS & GOAT CHEESE SALAD

Blanched asparagus, mixed greens, crumbled goat cheese, cherry tomatoes and radishes with a roasted shallot sherry vinaigrette.

### GINGER CARROT BISQUE

Carrots, ginger, onions, garlic, vegetable broth and coconut milk blended into a smooth velvety soup.

### JUMBO SHRIMP COCKTAIL

Fresh lemon, horseradish duo

### BABY ROMAINE HEARTS

Parmesan crisp, garlic croutons and creamy Caesar dressing



## Entrees

### ROASTED HALF CHICKEN

Boneless half chicken pan roasted with fresh herbs and lemon, smashed boursin gold potatoes, baby carrots and snow peas with pan jus.

### NORTH ATLANTIC SALMON

Sauteed Baby spinach, crispy leeks, blistered grape tomato, crispy fingerling potatoes and finished with herb infused olive oil.

### PORK TENDERLOIN AU POIVRE

Peppercorn crusted pork medallion's seared and served with honey whipped sweet potato, baby zucchini, patty pan squash and brandy peppercorn sauce.

### CALABRESE FUSILI

Mixed mushrooms, artichokes, baby spinach, roasted tomato, asparagus, garlic and olive oil

### SEA SCALLOPS (+8)

Pan seared, spring pea smashed with potato hash, bacon and carrot puree, pea tendrils salad

### BABY LAMB PORTERHOUSE

Pan seared, spring pea smashed with potato hash, bacon and carrot puree, pea tendrils salad

### SURF AND TURF (+10)

Grilled Filet Mignon and grilled jumbo shrimp, fresh asparagus, whipped potatoes and classic béarnaise sauce

## Dessert

### CRÈME BRÛLÉE

crisp caramelized sugar, mixed berries

### LEMON BLACKBERRY TART TITAN

lemon curd, flaky puff pastry discs, blackberry compote

### VANILLA CHEESECAKE macerated strawberries

### ULTIMATE CHOCOLATE CAKE

rich chocolate cake, fudge, whipped cream



## Spa Menu

### Choice of One:

**MARGHERITA - gluten free available**

Marinara, fresh mozzarella & basil.

**GARDEN FLATBREAD - vegetarian, vegan \*\***

Tomato petso, zucchini, peppers, artichokes, olive, hummus, & arugula.

**CLASSIC CAESAR - gluten free available**

Romaine hearts, Parmesan crisp, garlic croutons & cream Caesar dressing.

**GREEN GODDESS SALAD - gluten free**

Crisp lettuce, shaved red onion, egg confetti, bacon bits, sliced avocado, watermelon radish & Green Goddess dressing.

**DESMOND'S SIGNATURE SALAD - gluten free**

Mixed greens, pears, Gorgonzola, candied walnuts & raspberry vinaigrette

**TURKEY & BRIE PRESS - gluten free available**

Roasted turkey, brie, red wine poached pear, fig jam & arugula on a pressed panini bread.

**CHICKEN BURGER - gluten free available**

Sun-dried tomato mozzarella blend, caramelized onions, pickles, lettuce, tomato & herb aioli.

All sandwiches are served with fries or a garden salad. Includes one soft drink, must have a spa voucher at the time of order. Gratuity for the above items has been included; any additional items will be billed separately.

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*Consuming raw or undercooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

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