



Mother's Day & Convocation Dinner Menu

May 8th-12th & May 15th-19th, 2024

Appetizer

Curry Vegetable Soup \$14

-or-

Charcuterie Board for One or Two \$16/\$28

An assortment of meats and cheese, olives, nuts, fruit, and grilled baguette

-or-

Strawberry Caesar Salad \$14

-or-

Fresh Steamed Mussels \$14

With garlic and white wine

-or-

Salmon Cakes \$15

With dill sauce

-or-

Blomidon Inn Tomato Bruschetta \$14

Topped with parmesan cheese and balsamic reduction

Main Course

Grilled Filet of Beef 5oz/8oz \$37/\$44

Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli, topped with red wine jus and bourbon bacon butter

-or-

Pan Seared Scallops \$37

Over coconut rice, with fruit salsa and asparagus

-or-

Fresh Pan Seared Halibut \$37

Topped with lemon dill butter and served with roasted potato and chef's vegetables

-or-

Lemon Chicken Piccata \$35

Served over pappardelle and topped with parmesan

-or-

Lobster Linguine \$44

-or-

Badami Paneer \$31

Served with coconut rice, cherry tomatoes, and naan

-or-

Thai Veggie Bowl \$31

With peanut marinated tofu over vermicelli

Coffee -or- Tea

*\$65.00 for 4 Courses & \$62.50 for 3 Courses per person plus taxes & gratuity.
(8oz filet or lobster linguine can be included for an additional charge of \$7.00)
(two-person charcuterie board can be included for an additional charge of \$12.00)*