

# Mother's Day Dinner

May 9, 2021

## STARTER COURSE - CHOOSE ONE

Lobster Bisque  
~  
Butter poached lobster rich and creamy  
~  
Imported Caprese Salad  
Imported cheese from wild buffalo milk, heirloom tomatoes  
~  
Caesar Salad  
~  
Classic style with Romano cheese

## APPETIZER COURSE - CHOOSE ONE

Arancini "Palermo"  
~  
Beef short rib or peas and mozzarella  
~  
Sea Scallop  
~  
Sea scallop pan seared, saffron risotto lemon, beurre blanc

## PASTA COURSE - CHOOSE ONE

Butternut Squash Ravioli  
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Brown butter sage, amaretto cookie  
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Pasta Frutti di Mare  
~  
House rigatoni, mussels, wild shrimp and calamari

## MAIN COURSE - CHOOSE ONE

Center Cut Filet Mignon and Wild Shrimp  
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Chargilled with Castellosso cheese sauce and wild mushrooms  
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Jidori Chicken Parmesan  
~  
Smothered in marinara and mozzarella  
~  
Vegetable Lasagna  
~  
On a creamy carrot puree  
~  
Florida Snapper  
~  
Snapper over Livornese sauce

## DESSERT COURSE

Assorted Homemade Italian Desserts

*Trattoria* *Ahern*  
BY THE CHIEF MARC HOTEL