

sonoma

RESTAURANT

at the Beechwood Hotel

MOTHER'S DAY MENU

Reservations are available on Sunday, May 9th from 11 am to 5 pm
\$59.95 per person plus tax and gratuity | \$19.95 children's menu available (12 years and under)
For Reservations, please call Marie at 508.453.1111 or [click here](#)

— CHOOSE ONE FROM EACH COURSE —

FIRST

LOBSTER AND CORN CHOWDER

PAN SEARED AHI TUNA WONTON SKINS

Wasabi drizzle, seaweed salad and pickled ginger

ORGANIC BABY GREEN SALAD

*Blueberries, strawberries, goat cheese, candied pecans,
lemon-ginger vinaigrette*

CRISPY PRAWNS WRAPPED IN PHYLLO

Mango salad, garlic basil sauce

ENTRÉE

GRILLED 15oz SIRLOIN STEAK

Oyster-mushroom mascarpone sauce, tri-color fingerlings potatoes, grilled asparagus

*GRILLED DOMESTIC LAMB LOIN CHOPS (2)

Grilled polenta, honey glazed baby carrots

PAN SEARED DUCK BREAST

Mandarin ginger glaze, spaetzle, seasonal vegetables

PAN SEARED ATLANTIC GROUPER

Lemon caper butter, organic brown rice, haricots verts

MUSHROOM RAVIOLI

Roasted seasonal vegetables, white wine garlic sauce (Vegan)

DESSERT

TRIPLE LAYER CHOCOLATE CAKE

Bourbon vanilla gelato

CLASSIC BREAD PUDDING

Whisky sauce

BANANAS FOSTER CHEESE CAKE

ASSORTED GELATOS AND SORBETS

**These dishes can be prepared Gluten-Free*

Rare (125°-130°) Medium Rare (130°-135°) Medium (135°-145°) Medium Well (145°-155°) Well (over 155°)

Eating raw or undercooked items may harmful to your health. Before placing your order, please inform your server if anyone in your party has a food allergy.