

# The Carltun

*Palm Court Restaurant & Wine Cellar*

## *Mother's Day*

*May 14<sup>th</sup>*

### *Appetizer*

*Jumbo Shrimp Cocktail*

*With a Classic Cocktail Sauce*

*or*

*Veal Agnolotti*

*Braised Veal Ossobucco Wrapped in Homemade Pasta with a Tomato Ossobucco Sauce*

*or*

*Beets & Goat Cheese Tower*

*Roasted Beets and Goat Cheese with Citrus Sauce & Micro Greens*

**\*\* Palm Court Seafood Plate \*\***

*Long Island Lobster, Champagne Seafood Salad, Oysters, Clams & Alaskan King Crab Legs*

**\*\* Additional Charge \$ 125.00 per Table \*\***

### *Salad*

*BLT Salad*

*Iceberg Lettuce, Tomato and Gorgonzola Cheese with Apple Smoked Bacon and Blue Cheese Dressing*

*or*

*Burgundy Pear Salad*

*Pears Poached in Burgundy, Chilled and Served with Walnuts, Berries & Provolone*

### *Entrees*

*South African Lobster Tail and Petite Beef Mignon with Portobello Sauce*

*Served with Mashed Potatoes and Tied Spring Vegetables*

*or*

*Black Sea Bass*

*Grilled Black Sea Bass with a Bay Scallops & Peruvian Yellow Pepper Sauce & Mashed Potatoes*

*or*

*Roasted Amish-Raised Free Range Chicken*

*Served with Porcini Mushroom Sauce, Polenta Fries & Tied Haricot Vert*

*or*

*Homemade Truffle Fettuccini*

*Wild Mushrooms and Burgundy Truffles over Homemade Fettuccini with Parmesan Cheese*

### *Afterthoughts*

*Pastry Chef's Dessert Tasting Plate*

*Coffee & Tea*

*\$65.00 per person plus Tax & Gratuity*

**Reservations Suggested (516) 542-0700 ext.1**