

# *The Carltun*

*Palm Court Restaurant & Wine Cellar*

## *Mother's Day*

*May 13<sup>th</sup>*

### *Appetizer*

*The Classic*

*Coconut Shrimp, Horseradish Aioli Crab Cake & Apple Glaze Scallop Prosciutto*  
*or*

*Lamb Agnolotti*

*Braised Lamb Ossobuco Wrapped in Homemade Pasta with a Curry Demi Sauce*  
*or*

*Crispy Zucchini Flowers*

*Stuffed with Mascarpone Cheese, Ricotta and Parmesan in a Herb Olive Oil*

**\*\* 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*

*Artichoke Avocado*

*Marinade Artichokes over Fresh Avocado Top with Tomato Parmesan & Citrus Sauce*

### *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*

*Pan Roasted Tuscan Chicken*

*Free Range Roasted chicken with Prosciutto and Chestnuts Sauce*

*or*

*Bucatini all'Amatriciana*

*Bucatini Pasta with Tomato, Guanciale Pork and Pecorino Cheese*

### *Afterthoughts*

*Pastry Chef's Dessert Tasting Plate*

*Coffee & Tea*

*\$70.00 per person plus Tax & Gratuity*

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