



Black Bass Hotel

Mother's Day Dinner

Cream of Wild Mushroom Soup

With Saga blue cheese crostini

Soup of the Day

Green Spring Salad

Artisan lettuce mix with candied roasted walnuts, sliced strawberries and crisp radish; tossed with a fresh rhubarb dressing

Butter Lettuce, Avocado and Citrus Salad

With citrus confit, goat cheese and toasted almonds in a white balsamic vinaigrette

Quinoa Tabbouleh

Fresh pea tendrils, Kalamata olive paste and mint-parsley persillade



Pork Belly Confit

Rhubarb marmalade, mustard greens and hazelnut dukkah

Warm Stilton Blue Cheese Tart

With green apple and candied walnuts

Seared Asparagus with Tasso Ham

Fresh asparagus sautéed with spicy ham in a Creole lemon butter sauce

Jumbo Lump Crab Cake

With garlic aioli and roasted red pepper coulis



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Miso Glazed Cod

Sautéed edamame, sweet peppers and shitake mushrooms in an Asian vinaigrette

Ginger Crusted Salmon Fillet

With celery root purée, smoked tomato coulis and arugula salad

Seared Sea Scallops Risotto

With sweet peas, wild mushrooms and porcini-truffle sauce

Ancho Glazed Grilled Pork Chop

Served with sweet potato purée and roasted pineapple salsa

Grilled Hanger Steak

Mushroom, bacon and blue cheese sauce with sautéed spinach, crispy shallots and roasted fingerling potatoes

Wild Mushroom Ravioli

With a smoked garlic, rosemary cream sauce and crispy enoki mushrooms



Chocolate Cheese Cake

With a hazelnut Florentine and Nutella caramel

Lemon Meringue Tart

With a blueberry rosemary compote

Coconut Cake

Coconut cream custard, coconut tuille and pineapple jam

Chef Selection of Ice Creams & Sorbets

Please respect your fellow diners by silencing your cell phones. Thank You!

Served 4:30 to 8:30 pm | 4 Course Dinner | Prix Fixe \$67.50 | Children under twelve \$18 | Two and under eat free