

Mother's Day Brunch at King's Arms Tavern

Starters

Peanut Soup

Spiced cream and toasted peanuts

Romaine Hearts Salad

Crisp romaine, shaved Locatelli cheese, garlic croutons, lemon dressing another way.

To Butter Shrimp

STEW shrimp in a pint of wine with nutmeg...then beat up wine, and butter...serve them on sippets
(The Universal Cook, or Lady's Complete Assistant, John Townsend, 1773)

A Tasting of Ham

Westphalian and Salt cured Virginia ham with apple chutney, whole grain mustard and local cheese.

Main Dishes

Spring Onion and Asparagus Quiche

Gruyere cheese, local greens, pickled onion

Roasted Game Hen

Peach and white wine reduction

Boneless Beef Short Rib and Eggs

Red wine braised Angus beef, eggs sunny side up, heirloom potato hash browns, blistered tomato

Pan Seared Salmon & Crab

Jumbo Lump crab, Windsor beans, local asparagus, parsnip puree

Desserts

Snow Eggs

Beat the whites as you do for savoy cake...put in two spoonful's of powdered sugar and a little orange water...dish up your whites with custard. A little wine stirred in is a great improvement.
(James Hemings, Chef d' Cuisine to Thomas Jefferson, 1787-1794)

White Chocolate and Blueberry Mousse

Chocolate Torte

Limoncello Sorbet

Berry Infused Whipped Cream and Fresh Berries

\$75.00++pp