

Andora

Mother's Day 2019

Starters

*Seared Ahi tuna tataki with radish slaw, ponzu and wasabi**
Zucchini ribbons rolled with three cheeses over roasted red pepper cream sauce
Smoked salmon, remoulade, capers, thinly sliced red onion

Second Courses

Shrimp bisque
Wedding soup
Roasted beet salad with candied pecans, goat cheese, mixed greens and balsamic vinaigrette
Mixed greens salad with cucumbers, tomatoes, black olives, feta, roasted red peppers and red wine vinaigrette
Mixed greens, fresh strawberries, feta cheese, candied pecans and balsamic dressing

Main Courses

Homemade linguine tossed with shrimp, grape tomatoes, fresh basil and fresh mozzarella in garlic oil 29
Andora chicken, fire-roasted tomatoes, artichokes, capers, banana peppers, seven pepper risotto and broccolini 36
*Pan-seared Kona crusted pork rib-eye with herb butter, rice pilaf and chef's vegetable medley 39**
Char-grilled salmon with spicy kumquat jam, rice and broccolini 42
Veal Milanese Oscar style, crispy potatoes and arugula 59
Jumbo lump crab cakes with red onion caper sauce, rice pilaf and broccolini 56
Grilled eight-ounce filet of beef with mashed potatoes, chef's vegetable medley and herb butter 56*
7-ounce North Atlantic lobster tail, saffron cream, pappardelle, spinach, roasted tomatoes, crispy leeks 67

Chef's Selected Dessert

Lemon mascarpone cake, chocolate torte, cheesecake

A starter, soup or salad and dessert accompany the above entrées.

Thank you for celebrating Mother's day with us. Best wishes to you and your family.

*Due to high volume on Mother's day, we allot 1 1/2 hour seating for parties of two
and 2 hour seating for parties of four or more.*

No separate checks please.

**Items may be ordered undercooked. Consuming raw or undercooked foods may increase the risk of food borne illness.*