

Mother's Day

Sunday May 9, 2021

Mother's Day Champagne Brunch Buffet - Two seatings 10:30 and 12:00

Chef-Only Served Buffet Brunch - *Live Incidental Music Hank Skalka Trio 11-2:30*

Our Traditional holiday buffet which is staff served

(all food service vessels and implements are only handled by our trained food service personnel)

\$44 includes unlimited champagne, mimosa, soda, coffee and tea

Greeting basket: Warm House-Baked Muffins and Scones with Strawberry butter

Holiday Buffet: Displays and Savories - Breakfast, Lunch and Dinner Favorites!

Dessert: American Cheesecake native blueberry compote

Traditional Mother's Day Dinner - Three seatings 2:00, 4:00 and 6:00

Full service Diner Menu Price Fixed - *Danny Keys, Grand Piano 3:30 - 7:00*

\$67 includes coffee and tea

Amuse Bouche:

Endive Petal mousseline of Montrachet, sun-dried tomato, and purple basil
with micro-greens

Appetizer Choices:

Maine lobster Bisque angel shrimp garni

Filet Mignon Ravioli forest mushrooms and bordelaise emulsion

Thanksgiving Spring Rolls cranberry aioli

Maryland Jumbo Lump Crabcake lobster vin blanc

Classic Shrimp Cocktail Gulf shrimp, '76 homemade cocktail sauce

Grilled Flatbread butternut and garlic purée, shaved Brussels, gruyere, chili-bacon jam

Spring Salad:

Romaine, Napa Cabbage, mesclun, cranberries, cashews, sweet carrot,
gorgonzola, raspberry vinaigrette

Entree Choices:

Filet Mignon Chateaubriand estragon béarnaise, roasted garlic mashed potato

Pan-Roasted Faroe Island Salmon asmatic rice pilaf, citrus vin blanc

Crab-stuffed Lemon Sole Maine lobster vin blanc, house risotto

Duckling Hamilton organic mandarins, gran marnier sauce, whipped sweet potatoes

Housemade Sweet Corn Ravioli roast paplano, european butter emulsion

Famous Yankee Pot Roast sweet and sour cabbage, mashed potato, popover

Classic Chicken Cordon Bleu Virginia ham, gruyere, golden crust

"Jaeger" Schnitzel Berkshire pork loin, Austrian spaetzle, cognac demi-glace

Lamb Jarret American lamb shank, slow cabernet braised, garlic mashed potato

Venison Medallions wild axis deer, sweet potato, lingonberry-madeira compote

Desserts:

American Cheesecake blueberry compote

Chocolate Ganache sweet chantilly cream,

Tavern Bread Pudding bourbon crème anglaise

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