



ADAIR COUNTRY INN & RESTAURANT

Happy Mother's Day

ON THE TABLE

Avocado Hummus with
Toasted Pita Chips & Fresh
Veggies

FIRST COURSE

Grilled Asparagus over
Little Gem Lettuce (GF)
Vine Ripe Tomato, Cucumber &
Kalamata Olive, Herb Vinaigrette

Savory Shellfish Crepe
Lobster, Crab & Shrimp, Sherry
Cream Sauce

Local Chevre Tart
Vermont Goat Cheese, 3 varieties of
caramelized onions in a flaky crust

MAIN COURSE

SERVED WITH HOUSE MADE
BREAD AND CHEF'S CHOICE OF
VEGETABLE

Grilled Tenderloin of Angus Beef (GF)

8 oz Cut, Bearnaise Sauce, Roasted Tri-Color Fingerling
Potatoes

Chef's Wine Recommendation...J Vineyards Chardonnay
\$67/16

Classic Veal Marsala

Veal Cutlet, Mushrooms & Marsala Wine,
Fresh Pasta

Chef's Wine Recommendation...Fess Parker Pinot Noir
\$72/17

Grilled Ahi Tuna Steak (GF)

Olive Oil, Garlic & Herb Rubbed Ahi Tuna Grilled Rare,
Sesame Soy Sauce & Basmati Rice

Chef's Wine Recommendation...Montaud Rose
\$47/12

Roast Rack of Australian Lamb (GF)

Mint Pan Sauce, Mashed Yukon Gold Potatoes

Chef's Wine Recommendation...Ca' Momi Merlot
\$55/13

Grilled Vegetable Rollatini

Zucchini, summer squash, red onion & mushroom rolled in
fresh pasta with herb ricotta; topped with fresh tomato
sauce

Chef's Wine Recommendation...Line 39 Petite Syrah
\$49/12

DESSERTS

German Chocolate Indulgence

Warm, Rich and Dense, with Coconut Pecan Topping

Kenny's Famous Cheesecake

Served with Your Choice of Strawberry, Chocolate or
Caramel Sauces

Strawberry White Chocolate Layer Cake (GF)

Yellow cake with Strawberry Filling & White Chocolate
Buttercream

Cookie Dough Sundae

Chunks of Warm Chocolate Chip Cookies, Topped with
Vanilla Ice Cream, Whipped Cream, Chocolate Sauce &
Toasted Walnuts