



THE WHARF

MENU



SOUP or SALAD

LOBSTER BISQUE, SHERRY CRÈME FRAICHE
BURRATA & PEA SALAD WITH PINE NUTS AND BASIL (GF)
CAESAR WEDGE, PARMESAN CRISP, FOCACCIA
CROUTONS

APPETIZERS

CRAB & MANGO SPOONS (GF)
Avocado, Jalapenos, Roasted Red Peppers, Lemon Aioli
ROASTED CLAMS
Shallot, Jalapeno, Sun-dried Tomato Butter
HERBED ARTICHOKE GALETTE
with Goat Cheese
CRISPY POLENTA WITH GRILLED VEGETABLES (GF)(VG)
Herb-Infused Olive Oil, Balsamic Drizzle

ENTREES

PAN-SEARED HALIBUT (GF)
Rustic Tomato Fennel Sauce
PORCHETTA
Natural Jus Demi, Mashed Potatoes, Asparagus
CHICKEN SALTIMBOCCA
Sautéed Spinach, Angel Hair Nest
FILET AU POIVRE (GF)
Peppercorn Cognac Sauce,
Tri-Color Fingerling Potatoes, Asparagus
PAN-SEARED SALMON (GF)
Miso Blood Orange Glaze,
Ginger Jasmine Rice, Baby Carrots
WILD MUSHROOM RISOTTO (GF) (V)
Cipollini Onions, Sundried Tomato Gremolata

DESSERTS

Features by JCakes

MOTHER'S DAY MENU

Sunday, May 9, 2021

Prix Fixe Plated Menu

11 a.m. - 6 p.m.

\$64 per person

plus sales tax and gratuity

Madison Beach
HOTEL

CURIO COLLECTION BY HILTON

FOR RESERVATIONS

CALL 203.350.0014 or online, thewharfmadison.com
94 WEST WHARF RD | MADISON CT 06443
THEWHARFMADISON.COM

*(GF) made without gluten ingredients (V) vegetarian (VG) vegan
*Consuming raw or undercooked food may increase the risk of foodborne
illness. 18% gratuity added to parties with 6 or more guests.*