

# Mother's Day

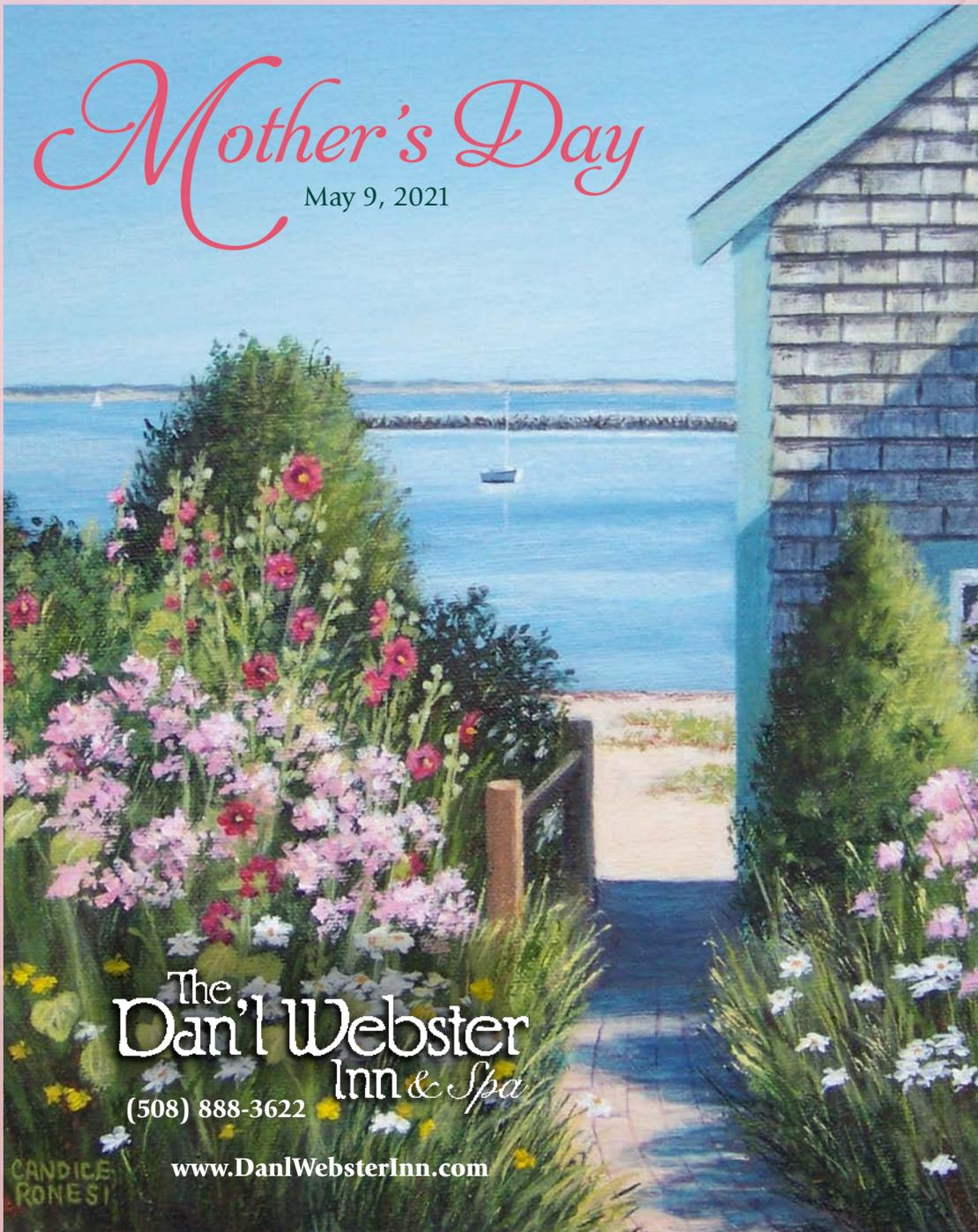
May 9, 2021

The  
Dan'l Webster  
Inn & Spa

(508) 888-3622

[www.DanlWebsterInn.com](http://www.DanlWebsterInn.com)

CANDICE  
RONESI



# ENTRÉES

## Slow Roasted Boneless Leg of Lamb\* 39 *GFP*

Studded with spring garlic and fresh mint. Finished with natural jus, honey glazed sweet potatoes and vegetable.

## Lobster Crusted Cod 34

Native cod roasted in panko and lobster crumbs. Topped with butter poached lobster meat and a champagne beurre blanc. Served with rice and vegetable.

## Prime Rib of Beef\* 39 *GFP*

Aged in-house and slow roasted. Served with baked potato and vegetable.

## Roast Turkey 28

Slow roasted sliced breast with natural turkey gravy, honey glazed sweet potatoes, corn bread stuffing and vegetable.

## Seared Atlantic Salmon\* 32 *GFP*

Finished with spring pea pesto, honey roasted shallots and Easter egg radish. Served with rice and vegetable.

## Crispy Half Duckling 35

Semi-boneless half duckling accented with a strawberry rhubarb brown sugar sauce, lavender and fresh berries. Served with rice and vegetable.

## Spring Vegetable Fettuccine 24

Spring vegetables and fresh fettuccine tossed with house ground mustard and Chantilly cream. Finished with fried Brussel petals and clover honey drizzle.

# Children's Menu

Portions for children under 12

## Turkey with Gravy 12.50

Slow roasted sliced breast with natural turkey gravy, honey glazed sweet potatoes, corn bread stuffing and vegetable.

## Fried Chicken Fingers 8.50

With French fries and choice of BBQ or honey mustard.

## Macaroni & Cheese 8.50

Fresh pasta with our own homemade cheese sauce.

# APPETIZERS & SOUPS

## Seared Lump Crabcake 15

Jumbo lump crabmeat with roasted corn, green onions, watercress and "Bloody Mary" aioli.

## Cape Cod Lobster Chowder 10

Chunks of lobster meat, potatoes and fresh herbs.

## Prosciutto Wrapped Spring Asparagus 13

Served with fried soft ripened goat cheese, pickled blackberries, and grated house hard-cured egg.

## Creamed Potato and Leek Soup 7.50 GFP

## Artisan Artichoke Bread Custard 12

Crusty bread baked with fontina cheese and fresh herbs. Served with grilled, marinated vegetables and sunflower butter.

## Escargot Forestière 14 GFP

Sautéed with wild mushrooms, red wine sauce, garlic herb butter and natural demi glace. Accented with parmesan croutons.

# SALADS

## Field Greens Salad 8.25 GFP

Select mixed baby lettuces.

## Caesar Salad\*

With sour dough croutons 9.95

With marinated white anchovies 11.50

## Blue Cheese Salad Webster 11.50 GFP

Specialty lettuces with Gorgonzola cheese, white raisins, grape tomatoes, and pistachios.

## Beet with Goat Cheese 13.50

Warm, crusted soft ripened goat cheese with fresh roasted beets, Mandarin oranges, and pecans, over a bed of specialty greens, dressed with a cider maple vinaigrette.

*GFP signifies items made with gluten-free products. It does not mean "allergy free" as our kitchens are not 100% gluten-free and cross contact may occur. Before placing your order, please inform the server if a person in your party has a food allergy.*

*\*Consuming raw or uncooked beef, fish, pork, poultry, eggs or shellfish may increase your risk of food borne illness.*



**Artist:** Candice Ronesi

**Artwork Title:** Mom's Garden

12" x 12" Acrylic on Canvas

Prints of this painting are available at  
[www.fineartamerica.com](http://www.fineartamerica.com)

Other work available at the following locations:

Dan'l Webster Inn Gift Shop

Creative Hands Gallery, 812 Main St., Unit 2, Osterville

Larkin Gallery, 405 Commercial St., Provincetown

Post Office Gallery, 38 Shore Rd., North Truro

Sarah Jessica Fine Arts, 342 Commercial St., Provincetown

The Gallery, 4850 Route 6, Eastham

Woodruff's Art Center, One North Market St.,  
Mashpee Commons

At [www.candiceronesi.com](http://www.candiceronesi.com) or

[candiceronesi@comcast.net](mailto:candiceronesi@comcast.net)

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**About the Artist:** Candice Ronesi has been a resident of Sandwich since 2001. Her paintings are inspired by the clarity of light and depth of shadows found on the Cape.

"My love of Cape Cod began a very long time ago. My love of painting is more recent. Now, the two are forever linked.

For years I have been exploring this wonderful place by car, bicycle, and on foot. I am intrigued by the small, less traveled places – hidden paths, walkways and beaches off season. The beauty of the Cape and the play of light and shadow capture my imagination.

I am inspired by the scenery around me, no matter the season, and I delight in creating something in which others might find a joyful connection to Cape Cod."

# MOTHER'S DAY DESSERTS



## Key Lime Pie 9

Made with 100% Florida Key Lime juice, complemented with mango and raspberry sauces.

## Carrot Coconut Cake 9

Toasted coconut gives a tropical twist to this all-time favorite. Served with salted caramel.

## Fresh Fruit Sorbet 7.75 *GFP*

A soft smooth frozen offering made from fresh ripe fruit.

## Hot Fudge Sundae 8.75 *GFP*

Vanilla ice cream topped with rich Belgian chocolate sauce, pecans and whipped cream.

Add a made-in-house **Gluten Free Brownie** to your sundae 10.75 *GFP*

## Vanilla Crème Brûlée 8.50 *GFP*

Velvety smooth cooked custard with fresh vanilla bean.

## Death by Chocolate 9

Chocolate layer cake with chocolate sauce.