



**THE COMPOUND RESTAURANT**  
*CELEBRATES ALL MOMS*  
*MAY 11, 2025*

**FEATURED WINE**

**ROSÉ DOMAINE DE FONTSAINTE**  
**GRIS DE GRIS, 2023, CORBIÈRES FR**

**FIRST COURSE**

**GREEN PEA SOUP**  
SERVED WARM  
FRESH ENGLISH PEAS, GOAT CHEESE FLAN, CHIVES

**BERRIES AND YOGHURT**  
ORGANIC STRAWBERRIES, BLUEBERRIES, BLACKBERRIES, GRANOLA  
LOCAL HONEY, REAL MAPLE SYRUP

**ASPARAGUS AND ARTICHOKE**  
FRISÉE LETTUCES, CRISPY PANCETTA AND BACON, FOCACCIA BREAD CRUMB  
LYONNAISE DRESSING

**OYSTERS ON THE HALF SHELL**  
GRAPEFRUIT "HOG WASH", JALAPEÑO, LEMON

**COMPOUND BAKERY BASKET**  
FROSTED LEMON CAKE  
MIXED BERRY DANISH  
CHEDDAR AND THYME SCONE  
HONEY BUTTER

**ENGLISH PEA HUMMUS**  
OUR SOURDOUGH, SEASONED RICOTTA CHEESE, FRESH PEAS, PRESERVED LEMON  
SUNRISE HILL FARMS PEA TENDRILS, SPANISH OLIVE OIL

**WALDORF SALAD**  
HONEYCRISP APPLES, RED GRAPES, FRESH CELERY, CANDIED WALNUTS  
ICEBERG WEDGE, RICH TARRAGON DRESSING

**SIDES**

AVAILABLE AT A SUPPLEMENTAL CHARGE

BUTTERED OR STEAMED ASPARAGUS  
OBRIEN'S POTATO'S  
CRISPY ONION RINGS  
MOREL MUSHROOMS

PLEASE RESTRICT CELLULAR PHONE USE TO FRONT LOBBY  
5.00 SPLIT PLATE CHARGE ON ANY ENTRÉE

*COMPOUND GIFT CERTIFICATES - SO PERFECT FOR ANY OCCASION*  
*IT'S NOT JUST A GIFT.....IT'S AN EXPERIENCE*

## MAIN COURSE

### HAM AND EGGS BENEDICT

PARISIAN HAM, HOUSE MADE BISCUIT, 63° EGGS, SAUCE CHORON  
CRISPY POTATO CAKE

### LOBSTER SALAD

TANGERINE, RED ONION & BUTTER LETTUCE  
TANGERINE VINAIGRETTE

### BLACK ANGUS BEEF TENDERLOIN MEDALLIONS & EGGS

SCRAMBLED EGGS ON TOASTED BRIOCHE & ASPARAGUS  
DEMI GLACE & CLASSIC HOLLANDAISE

### BAKED LING COD

LINE CAUGHT ATLANTIC COD  
SAN MARZANO TOMATOES, CASTELVETRANO OLIVES, GARLIC, PEARL ONION, GARDEN BASIL  
BROWN BUTTER CROUTONS, SAFFRON AIOLI

### SPRING GREEN ONION AND CHIVE PAPPARDELLE PASTA

ENGLISH PEAS, SNAP PEAS, FAVA BEANS, GREEN GARLIC  
MOREL-SHERRY CREAM, AGED PARMESAN ESPUMA

### "BANGERS AND MASH"

CUMBERLAND SAUSAGE, RICH ONION GRAVY, MASHED YUKON GOLD POTATOES  
BUTTERED PEAS, YORKSHIRE PUDDING

### MARYLAND PRIME SOFTSHELL CRAB SANDWICH

FRIED CRAB, CREAMY OLD BAY COLE SLAW, BUTTERED BRIOCHE BUN  
POTATO CHIPS, SPICY VEGETABLE GIARDINIERA

## DESSERTS

### STRAWBERRY SHORTCAKE

FRESH STRAWBERRIES, WHIPPED MASCARPONE CHEESE, FLAKY BISCUIT, VANILLA ICE CREAM

### RELIGIEUSE "CHOUX"

CHOUX AU CRAQUELIN, MALTED CHOCOLATE MILK DIPLOMAT, CHANTILLY CREAM

### LEMON MERINGUE TARTE

BLUEBERRIES, TOASTED MERINGUE, LEMON COULIS



EXECUTIVE CHEF WESTON LUDEKE

A MARK KIFFIN RESTAURANT  
CELEBRATING 25 YEARS OF HOLIDAYS AND MEMORIES

NO NEED TO ASK, ALWAYS AVAILABLE TO THOSE "WHO KNOW US"  
CHICKEN SCHNITZEL, COMPOUND BURGER, BUTTER LETTUCE SALAD, CLASSIC OPERA CAKE