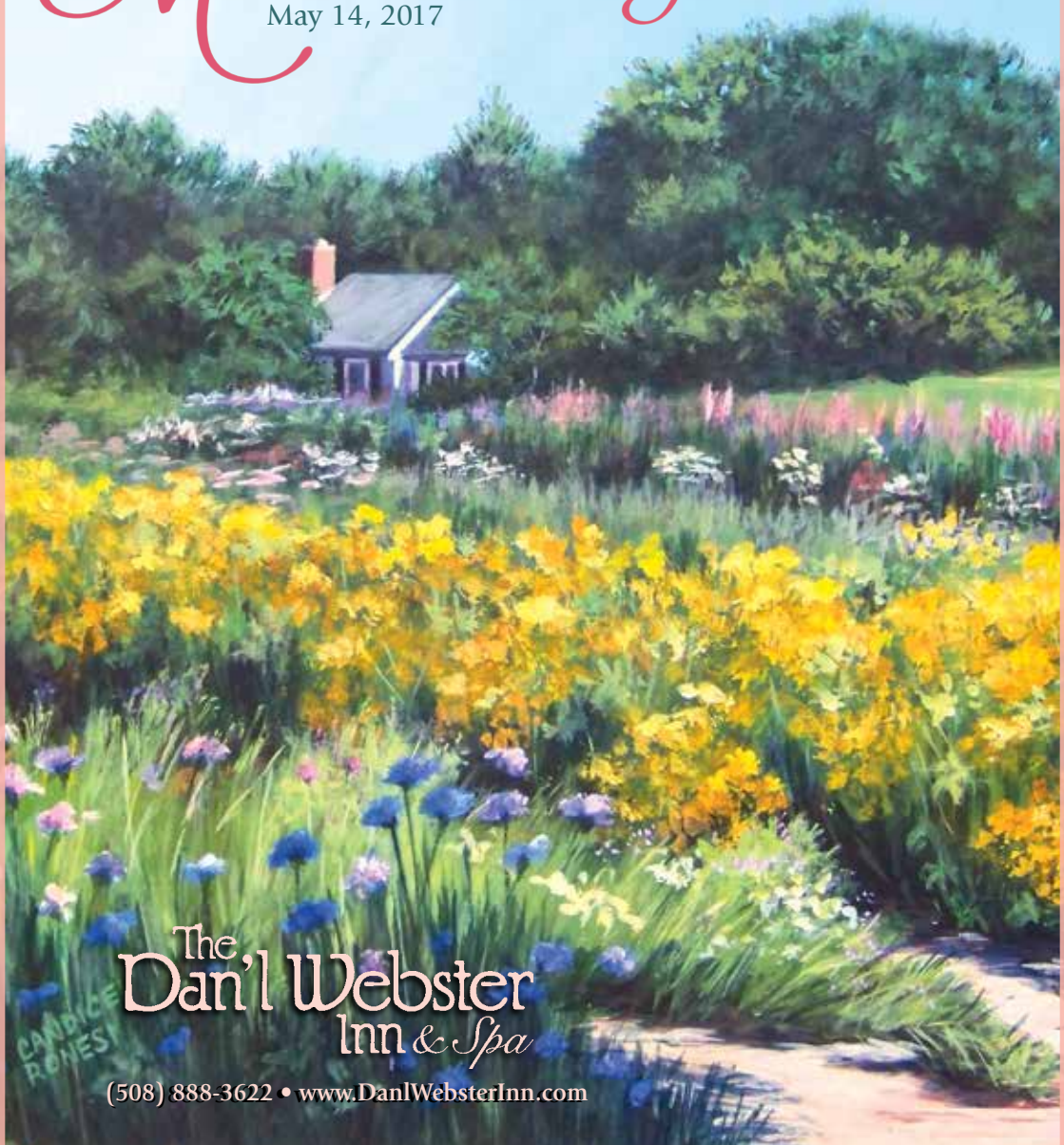


# Mother's Day

May 14, 2017



The  
Dan'l Webster  
Inn & Spa

(508) 888-3622 • [www.DanlWebsterInn.com](http://www.DanlWebsterInn.com)

CANDICE  
RONES

# APPETIZERS & SOUPS

## Lobster Nori Roll 12.50

Risotto, lobster meat and fresh vegetables rolled in nori and deep fried.  
Served with a smoky lemon and garlic aioli.

## Cape Cod Lobster Chowder 8.50

Chunks of lobster meat, potatoes and fresh herbs.

## Seared Lump Crabcake 9.50

Old Bay and lemon aioli with broccoli carrot slaw.

## Creamed Potato and Leek Soup 6.50

## Escargot Forestiere 11

Roasted in mushroom caps with garlic herb butter and parmesan grantine.

## Deviled Eggs 6

Topped with cucumber and white truffle "snow."

# SALADS

## Field Greens Salad 7

Select mixed baby lettuces. *GFP*

## Caesar Salad\* 8.50

With marinated white anchovies 9.50

## Blue Cheese Salad Webster 9.50

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

## Spinach Salad 9.50

Baby spinach, tossed with diced figs and warm bacon  
vinaigrette dressing. *GFP*

*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.*

# ENTRÉES

## Grilled Atlantic Swordfish 32

With miso basil butter, pink grapefruit and aged white soy.  
Accompanied by rice and vegetable.

## Lobster Crusted Cod 30

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\* 35

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

## Roast Turkey 27

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

## Boneless Breast of Duckling\* 32

Slow roasted napped in a strawberry rhubarb gastrique with charred spring onion relish.  
Served with rice and vegetable. *GFP*

## Grilled Atlantic Salmon\* 29

Topped with fresh radish, white carrots and dill. Finished with a spiced beet gastrique.  
Accompanied by rice and vegetable. *GFP*

## Spring Pea Gnocchi 24

Tossed in a sunflower and mint pesto cream with roasted sunchokes, petite carrots and English peas.

*All dinner entrées served with fresh baked breads.*

# CHILDREN'S MENU

Portions for children under 12

## Turkey with gravy 12

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

## Fried Chicken Fingers 8

With French fries. Choice of BBQ or honey mustard.

## Macaroni & Cheese 8

Fresh pasta with our own homemade cheese sauce.



**Artist:** Candice Ronesi

**Artwork Title:** Cape Flower Field

12" x 12" acrylic on board

**Original available at the Rice Gallery, Mashpee, MA**

**See Gift Shop for details**

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 and Dining Room)

Red River Frame Shop & Gallery, Rte. 6A, Brewster, MA

White Swan Gallery, 870 Main St., Osterville, MA.

Impulse Art Gallery, 188 Commercial St.,  
Provincetown, MA

Larkin Gallery, 405 Commercial St., Provincetown, MA

Post Office Gallery, 38 Shore Rd., North Truro, MA

Rice Gallery, 36 Bates Rd., Mashpee Commons, MA

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."