



HAPPY MOTHER'S DAY!
SUNDAY, MAY 13th, 2018

TODAY'S SPECIALS

BLACKENED SALMON W/ MANGO/AVOCADO RELISH \$19.95

Blackened salmon topped with a mango and avocado relish, drizzled with red pepper sauce and brown butter.

Sorry, no seconds on salmon.

BRAISED BEEF SHORT RIBS \$18.95

Boneless beef short ribs braised with onions, celery, carrots and red wine. Served over homemade caramelized onion mashed potatoes. *Sorry, no seconds on short ribs.*

CHICKEN FLORENTINE W/ CHIPOTLE CREAM SAUCE \$16.95

Roasted chicken breast stuffed with fresh spinach and local epazote/chile queso blanco and topped with a chipotle cream sauce.

Sorry, no seconds on chicken florentine.

TODAY'S FIRST COURSE OPTIONS

FRESH GARDEN SALAD

FRESH SEASONAL FRUIT CUP

CREAM OF MUSHROOM SOUP

FIELD GREEN, DEEP ELLUM BLUE & RED ANJOU PEAR SALAD

With local Deep Ellum blue cheese, candied walnuts and lemon garlic vinaigrette...add \$2.00 (per serving)

TODAY'S VEGETABLES

FRIED OKRA

BLACKEYED PEAS

MASHED POTATOES

GARLIC MASHED POTATOES

FRESH STEAMED GREEN BEANS W/ CARROTS

MEXICAN STREET CORN

Corn off the cob with queso cotija, mayo and fresh lime juice butter.

TODAY'S HOMEMADE DESSERT FEATURES

PEACH COBBLER...\$4.50

CIPRIANA'S CRÈME BRULÉE...\$5.95

Garnished with fresh raspberries.

TODAY'S DRINK FEATURES

MIMOSA.....\$8.00

with fresh squeezed orange juice.

PROSECCO, ZONIN, ITALY....\$7.00

A food friendly Italian sparkling wine.

POINSETTIA...\$8.00

Sparkling wine and cranberry juice w/ a lemon twist.



Celebration Restaurant



@1971Celebration