Valentines Day Special Menu

Firsts

Clam Chowder Soup ~12~

Scallops

dusted in cajun spice, guacamole salsa, mixed greens ~15~

Tandoori Shrimps

marinated in cloves, cardamom, cinnamon, nutmeg and yogurt, mint and tamarind chutneys ~15~

Herb Crusted Grilled Lamb Chops

marinated in orange puree, dates, raisin paste and dried onion, cranberry horseradish chutney and pink grape fruit and black salt chutney~16~

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Duck Salad

pan seared duck breast, over glass noodles with kaffir lime, basil and lemongrass leaves, vinegar, sweet chili sauce~16~

Crab Cakes

pan seared, with strawberry dill and aioli sauce 16~

Tomato Jam and Black Olives Tapenade

sweet and sour tomato jam with ginger, garlic, vinegar and rosemary, black olives tapenade, topped with fried basil ~12~

Salads

Classic Caesar

the inn's house made dressing, grana padano shavings~9~

Spinach and Strawberry Salad

orange and onions, strawberry vinaigrette~12~

Arugula, Red and Black Berries

arugula, red and black berries, roasted pecan nuts, red wine reduction~13~

Add to your salad

chicken 7 ~shrimp 8 ~steak 9 ~salmon 12 ~

Mains

Sea Bass

parsely marinated sea bass, white asparagus, pumpkin mashed potatoes, orange and fennel sauce~38~

Grilled Lobster Tail

asparagus, couscous salad, melted butter ~35~

Sesame Tuna

panseared yellow fin tuna, coasted with black and white sesame seeds, saffron pilaf rice, citrus sesame vinaigrette ~34~

Black Angus Filet Mignon

five spice marinated (black pepper, cloves, cinnamon, star anise and fennel seeds) broccolini, polenta, diane sauce ~38~

Wild Boar Chops

grilled and served with sauteed beetroot and brocolli with fennel seeds, garlic mashed potato, mushroom demi glace sauce~36~

Chicken Confit

slow braised chicken in herb oil, mixed vegetables, pumpkin mashed potatoes, creamy mango sauce~26~

Sea Food Ravioli

lobster, crab, shrimp, scallops and ricotta cheese, lobster sauce~28~

Pappardelle Bolognese

pappardelle pasta in a house made bolognese sauce~23~

For The Table

Asparagus Spears 6~ Broccoli 5~ Mixed Vegetables 4~ Whipped Potatoes 3~

We wish you a Happy Valentine's Day

(18% gratuity is added to parties of 5 or more, corkage 15~)