

Valentine's Day

Firsts

Lobster Bisque

garlic croutons and cognac crema

Baked Crab

crab meat in a creamy white wine sauce with celery, garlic, thyme and onions

Shrimp Canapes

grilled shrimp marinated in lemon juice and white wine seasoned with garlic, tarragon and parsley, over cucumber cups filled with herb cream cheese

Shami Kabab

a favorite of the royals of north India, minced lamb patties seasoned with roasted cumin, black cardamon, cloves, nutmeg, ginger and garlic, mint and tamarind chutney's

Duck Breast

pan seared, honey and pineapple glaze, cajun dusted grilled pineapple and corn salsa, port wine reduction

Baked Zucchini Wraps

filled with ricotta cheese, topped with marinara sauce and parmesan

Salads

Mixed Field Greens

poached pears, roasted beets, toasted walnuts and almonds, feta cheese, pomegranate vinaigrette

Classic Caesar

the inn's house made dressing, grana padano shavings

Mains

Surf and Turf

*12oz grilled NY strip steak, diane sauce, 5oz lobster tail, dill and caper
beurre blanc, sautéed brussels sprouts with bell peppers and red onions,
herb roasted fingerling potatoes*

Grilled Lamb Chops

*marinated in balsamic vinegar, olive oil, rosemary, garlic and onion powder,
sautéed spinach and roasted artichokes, sweet potato fries, mango chutney,
mint jelly*

Lobster Stroganoff

*8oz lobster tail in a creamy white wine, cognac and mustard sauce with
mushrooms and sweet peppers, jasmine rice*

Catch of The Day

*pan seared chilean seabass, tarragon butter champagne sauce,
warm couscous and quinoa salad, sautéed swiss chard*

Grilled Wild Boar Chops

*marinated in red wine, oregano, rosemary and garlic, red wine demi-glace,
garlic mashed potatoes and sauteed french beans and baby carrots*

Chicken Relleno

*oven baked chicken breast, filled with mushrooms, apricots and ricotta
cheese, morel mushroom and chicken gravy, sautéed french beans
and baby carrots, garlic mashed potatoes*

Beef Ravioli

ricotta cheese and thyme, tomato and basil sauce

Please Ask Your Server for Vegetarian and Vegan Options

For The Table

*Asparagus Spears, Broccoli, Sautéed Spinach, Mixed Vegetables,
French Fries, Whipped Potatoes*