



**THE GRILL AT THE PITTSTOWN INN**

**VALENTINE'S DAY**

**Firsts**

Seafood Minestrone Soup

*Cajun garlic bread ~11~*

Duck Liver Mousse

*brioche bread, black and raspberry jams ~14~*

Milano Salami wrapped Asparagus Spears

*pesto garlic butter, dry kale dip ~16~*

Cajun Dusted Calamari

*ancho chili aioli, roasted pimento basil tomato marinara ~15~*

Grilled Eggplant Roulade

*filled with chives, brie and ricotta  
cheese, black olive tapenade ~13~*

Chicken Seekh kabab

*seasoned with roasted cinnamon, cloves, green cardamom and  
dry fenugreek leaves, roasted jalapeno sauce, mango chutney ~13~*

Shrimp Cocktail

*jack daniel's cocktail sauce ~15~*

**Salads**

Roasted Grilled Vegetables

*crumbled feta cheese, cilantro pesto  
dressing, red wine reduction drizzle ~14~*

Eggplant and Baby Arugula Salad

*goat cheese, tomato, balsamic reduction ~13~*

The Inn's Caesar

*romaine lettuce, jerk spiced bacon, house made caesar  
dressing, garlic croutons, parmesan shavings ~12~*



## Mains

### Surf and Turf

*10 oz. grilled filet mignon, bearnaise sauce,  
5oz. lobster tail, port wine poached peach beurre blanc, honey glazed  
roasted baby carrots wrapped in cured bacon, spinach whipped potatoes ~49~*

### Catch of the Day

*pan seared fillet of chilean seabass with orange vodka mango sauce,  
warm kale, cherry tomato and bacon salad, beetroot and raisin pilaf ~43~*

### Pink Peppercorn Dusted Tuna

*pan seared, sweet soy and mandarin sauce, asian salad with  
roasted cherry tomato vinaigrette, peanut wild rice ~34~*

### Pan Seared Crab Cakes

*pomegranate and mango salsa, beet and  
raisin pilaf, thousand island dressing ~35~*

### Grilled Lamb Chops

*marinated in hung yogurt, roasted black cardamom, cloves, cinnamon  
and mace, mint and date chutneys, asian slaw, garlic naan ~35~*

### Wild Boar Chops

*barbeque dusted and grilled, cayenne pepper  
demi-glace, sweet potato mash, sautéed broccolini ~37~*

### Chicken Confit

*Slow braised chicken in herb oil, mushroom demi-glace,  
parmesan crusted broccoli, butternut squash whipped potatoes ~28~*

### Inn's Ravioli

*filled with duck, ricotta cheese and thyme in raisin garlic alfredo sauce ~29~*

### For The Table

*Asparagus Spears, Broccolini, Sautéed Spinach,  
Mixed Vegetables, French Fries*

**A Very Happy Valentine's Day from all of us at  
The Pittstown Inn**