

Valentine's Day in the Tavern

2009

\$55.00 Per Person Plus Tax & Gratuity

AMUSÉ

Chef's Selection of the Evening

SALADS

Traditional Caesar Salad

Focaccia Croutons, Marinated White Anchovy, Parmesan

Mesclun Salad

Dried Cherries, Toasted Pecans, Red Onions & Champagne Vinaigrette

ENTREES

Pan Roasted Poussin

*Lavender Roasted Potatoes, Swiss Chard,
Gewürztraminer Sauce*

Butter Poached Maine Lobster

Vanilla Whipped Potatoes, Asparagus & Lobster Roe Sauce

Foie Gras Crusted Filet Mignon

Mushroom Barley, Butternut Squash & Red Wine Reduction

Sesame Tofu

Bok Choy, Purple Sticky Rice, Orange Soy Glaze

DESSERTS

Strawberry Amaretto Mousse

Milk Chocolate Sauce, Crushed Amaretto Cookies

Passion Fruit Sorbet

Pineapple Vanilla Compote, Crispy Thai Basil

Honey Vanilla Cheesecake

Gianduja Hot Chocolate

Raspberry Crème Brulee

Vanilla Sugar Cookie, Basil~Raspberry Compote

*Jack, Andrea & Jon Carnevale, Innkeepers
Peter Agostinelli, Executive Chef*