

Romantic Valentine's Dinner

4-Course Menu

Tuesday, February 14, 2012 ~ Reservations 5-9pm ~ \$58 per person

Appetizer

Seafood Antipasto platter for two

Fried Oysters with Cajun remoulade, Inn-cured gravlax with capers and mustard, grilled and chilled ginger shrimp, marinated artichoke hearts, roasted asparagus and pickled carrots

~ or ~

Carrot Ginger Soup

Topped with pine nuts and cilantro pesto

~ or ~

Warm Local Goat Cheese

Goat cheese rolled in herbed bread crumbs and lightly baked served with homemade almond bread and plum tomato jam

Salad for two

Arugula and baby spinach tossed with red wine-mustard vinaigrette. Garnished with fresh vegetables, toasted walnuts and parmesan cheese

Entrées

Mixed Grill for Two

Petite Filet Mignons, Vermont Lamb chops and fresh Swordfish Steaks presented with roasted garlic sauce and homemade basil pesto.

~ or ~

Statler Chicken Breast

Crispy pan roasted free range chicken presented with braised chicken thigh, Napa cabbage, leeks and smoked bacon. Garnished with pomegranate-port sauce

~ or ~

Vegetable Wellington

Roasted vegetables wrapped in puff pastry and baked until golden brown. Garnished with chanterelle mushrooms, roasted red peppers and rosemary balsamic syrup

~ or ~

Salmon

Pan seared salmon on a fricassee of lobster, asparagus, artichoke hearts and tomatoes

Dessert

Chocolate Fountain with assorted treats for dipping

Price excluding beverages, gratuity and NH tax