



BONNE SAINT VALENTIN PRIX FIXE MENU

\$95 per person

Includes one glass of Rotari rosé sparkling wine from Trentino-Alto Adige, Italy

Soup and Salad Course (choose one)

Chef Michel's Traditional Onion Soup

Savory onion soup with melted Gruyère cheese. Our own recipe served for 27 years

Phillips Farm Roasted Carrot Soup

Puree of roasted carrot soup garnished with Flint Hill Farm Chevre

Swallow Hill Farm Grilled Romaine , Blue Cheese and Walnut Salad

Grilled romaine, Old Chatham Ewe's blue cheese, candied walnuts, and lavender, thyme and honey infused balsamic dressing

Arugula Greens, Pickled Marolda Farms Beets and Goat Cheese Salad

Arugula greens, pickled beets, goat cheese, toasted almonds, dried cranberries and a raspberry-Dijon mustard vinaigrette

Appetizer Course (choose one)

Phillips Farm Onion Tart

Phillips Farms white onion confit in a savory tart shell with Blue Moon Acres pea shoots

Sauteed Hudson Valley Foie Gras

Sautéed Hudson Valley Foie Gras with Terhune Orchards Staymen-Winesap apples and grilled brioche

Seasonal Cheese Platter

Served in one ounce portions with local artisan bread points, Tassot Apiaries raw honey and honeycomb, salted almonds and raspberry puree – choose three:

Bobolink Dairy & Bakehouse (NJ)

Jean Louis (Cow) - Firm, bold, tangy

Drumm (Cow) - Firm, bright, buttery

Frolic (Cow) - Firm, gentle

Cave-ripened Cheddar – (Cow) - Soft, ripe, complex

Old Chatham Shepherding Company (NY)

Ewe's Blue (Sheep) - Semi firm, Roquefort style

Camembert (Sheep) - Soft, rich, buttery

Kinderhook Creek (Sheep) - Creamy, earthy

Silver Goat Chevre (France)

Chevre (Goat) – French style, tart, tangy, crumbly



Entrees *(choose one)*

Braised Lancaster County Short Ribs

*Braised short ribs with black mission figs and smashed
Cherry Grove Farms Nicola potatoes*

Grilled Wild, Sustainable Red Snapper

Grilled red snapper with potato gratin and apple and herb salad

Roasted Lancaster County Frenched Chicken Breast

*Frenched chicken breast, roasted with Tassot Apiaries honey and grain mustard,
sautéed dinosaur kale and roasted fingerling potatoes*

Castle Valley Mill Shrimp and Grits Cake

*Grilled Fisherman's Daughter shrimp with Castle Valley Mill Grits
and a spicy garlic aioli sauce*

Dessert *(choose one)*

Wine soaked Evergreen Farm Asian Pears Over Pound Cake

*Vanilla pound cake topped with Asian pears soaked in
Anam Cara Cellars Gewurztraminer Ice Wine (Oregon)*

Mini Chocolate Covered Heart Cheesecake

*Traditional cheesecake covered with chocolate ganache served on
a bed of red raspberry coulis*

OWowCow Honey Ice Cream with ginger spiced pecans

Local all-natural ice cream produced by hand in Ottsville using local ingredients



***The Chef's prix fixe menu is a special experience. If you choose to participate,
we kindly ask that the entire table select this menu in order to ensure a
smooth flow of service. Thank you.***