



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

Lobster Bisque Soup

Puree of lobster with a touch of cream throughout garnished with rock shrimp

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 Flint Hill Farm chevre

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 smashed
Cherry Grove Farms Nicola potatoes*

Seafood Stew

*Saffron miso broth with Prince Edward Island mussels, middle neck clams,
fresh fish of the day, fennel and cherry tomatoes*

Roasted Lancaster County Frenched Chicken Breast

*Frenched chicken breast, roasted with Tassot Apiaries honey and grain mustard,
Creamed spinach and roasted fingerling potatoes*

Sauteed Fishermans Daughter Shrimp

*Sautéed Fisherman's Daughter shrimp with an Herbs de Provence
infused tomato sauce, and Castle Valley Mill Grits*

Dessert *(choose one)*

Grand Marnier Crème Brulee

Grand Marnier crème brulee with fresh orange zest throughout

Raspberry Cheesecake

Traditional cheesecake with raspberry coulis throughout

OWowCow Honey Lavender Ice Cream

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

