



BONNE SAINT VALENTIN PRIX FIXE MENU

\$85 per person

Soup and Salad Course *(choose one)*

Chef Michel's Traditional Onion Soup

Savory onion soup with melted Gruyère cheese. Our own recipe served for 28 years

Seafood Bisque

Puree of lobster garnished with rock shrimp, lump crabmeat and a touch of cream

Swallow Hill Farm Grilled Romaine , Blue Cheese and Walnut Salad

Grilled romaine, Old Chatham Ewe's blue cheese, candied walnuts, and a 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)*

Castle Valley Mill Cornmeal Crusted Calamari

Lightly fried crispy calamari with yuzu aioli and pickled jalapenos

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)

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

Old Chatham Shepherding Company (NY)

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

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*

Grilled Wild, Sustainable Red Snapper

Grilled red snapper with smashed potatoes and apple and herb salad

Roasted Rack of Lamb

*Frenched rack of lamb with roasted Brussels sprouts, smashed
Cherry Grove Farms Nicola potatoes and a lingonberry sauce*

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 with an Oatmeal Cookie

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

Flourless Chocolate Cake

Dense flourless chocolate cake with a Castle Valley Mill polenta crust

