



Valentine's Day

Tuesday, February 14, 2012

Appetizers

Rosette of House Cured Vanilla Gravlax
Orange Sour Cream, Toast Points & Capers Berries

1/2 Doz. Oysters on the Half Shell
Trio of Blood Orange, Meyer Lemon & Champagne Mignonettes

Wild Mushroom Risotto
Vermont Granna, Truffle Oil & Shaved Truffles

Aparagus Bisque
Mustard Essence & Fried Asparagus "Croutons"

Salad

Maple Balsamic Vinaigrette Tossed Baby Greens,
Carrot Herb Salad, Roasted Beet Salad & Toasted Pecans

Entrées

Horseradish Crusted Rack of Lamb
Roasted Garlic Natural

Roasted Vegetable Napoleon
Homemade Blue Corn Tortillas, Queso Blanco, Black Bean Purée & Cilantro Oil

Pan Seared Filet Mignon
Frangelico Jus & Maple Candied Hazelnuts

Cedar Plank Roasted Lobster
Orange Basil Gratin & Applejack Ginger Sauce

Florette of Sole
Saffron, Vegetable & Herb Nage', Spinach Essence

Trio of Desserts

Dorset Inn's Chocolate Torte
Cherry Tartlette
Dark & White Chocolate Mousse Vol Au Vent

Prix Fixe Dinner ~ \$55 per person