



# INN AT HERR RIDGE VALENTINE'S DINNER CELEBRATION

~ 2012 ~

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\$65 PER PERSON

1<sup>ST</sup>

"AMUSE BOUCHE"

*Raw Oyster on the Half Shell with a Sherry Mignonette*

2<sup>ND</sup>

*Cream of Crab & Corn Soup with Melted Swiss and Bacon*

*Veloute of Local Root Vegetables with Morel Cream*

*Local Golden Beets, Shallots, Leafy Greens, Shaved Gouda, Grapefruit and Mustard Vinaigrette*

*Crispy Oysters with Mustard Sauce and Local Baby Greens*

*Mixed Baby Field Greens with Candied Walnuts, Bleu Cheese & Raspberry Vinaigrette*

3<sup>RD</sup>

"INTERMEZZO"

*Blood Orange Sorbet*

4<sup>TH</sup>

*King Salmon "Heart" and Crab, Whole Grain Mustard Cream, Potato Puree, and Asparagus Spears*

*Cornish Game Hen Stuffed with Herbed Boursin Cheese & Pine Nuts, Roasted Sweet Potato*

*Braised Beef Rib Dijonaise, Potato Dauphinoise, Horseradish Demi-Glace*

*Roulade of Pork Loin Crepinette, Sausage Creamed Cabbage, Potato Dauphinoise*

*Pistachio Crusted Tuna, Roasted Tomato Salsa and Roasted Sweet Potatoes*

*Crab Stuffed Soft Shell Crab Katify, Asparagus & Oyster Mushrooms, Potato Puree*

5<sup>TH</sup>

*Berry and Lemon Curd Napoleon*

*Classic Banana's Foster with House Made Vanilla Bean Ice Cream*

*Chocolate Truffle Torte*

*Vanilla Bean Crème Brulee*

*House Made Sorbets or Ice Creams*

*\*Menu Is Subject To Slight Changes, Due To Availability of Local Products\**