



Flight of three wines to accompany your dinner \$22

Prosecco di Valdobbiadene - appetizer   Recommended wine - entrée   Schlink Haus Auslese - dessert

The 6 course Innkeeper's Table this evening includes

Sherried Lobster Bisque

Or

Scallop & Lobster Cake

Pea Shoot & Radish Salad with orange beurre blanc

Or

Tomato, Goat Cheese and olive tapenade tart with crème fraîche

Baby field greens, fresh berries, candied walnuts & Maytag blue cheese with maple poppy dressing

Sorbet

Grilled New York Strip Sirloin  
with chanterelles and red wine reduction

Or

Baked Stuffed Chicken Breast

Italian sausage, sundried tomato & asiago cheese with roasted garlic & lemon sauce

Or

Pan Seared Jumbo Sea Scallops  
finished with a tomato-caper sauce

Or

Roasted Vegetable Ravioli  
with fresh vegetables, Julienne & smoked gouda-sage sauce

Chef's Dessert Table Selections

Presented by your server

Innkeepers Sweets

Prefix \$52 per person

Ala carte service also available



The 6 course Innkeeper's Table this evening includes

Sherried Lobster Bisque

Or

Three Jumbo Shrimp with Spicy Tomato Cocktail Sauce

Or

Tomato, Goat Cheese and Olive Tapenade Tart with Lemon Crème  
Fraiche & Pea Shoot Salad

Baby field greens with heirloom tomato, grilled artichokes & herbed goat cheese & herbed  
balsamic dressing

Sorbet

Grilled New York Sirloin

With Red Wine Sauce and Mushroom Confit

Or

Baked Stuffed Chicken Breast

With Sweet Italian Sausage, Sundried Tomato and Asidgo Cheese, Roasted Garlic and  
Lemon Sauce

Or

Pan Seared Jumbo Sea Scallops

With Tomato - Caper Sauce

Or

Roasted Vegetable Ravioli

With Fresh Vegetable Julienne and

Parmesan Sauce Supreme

Chef's Dessert Table Selections

Presented by your server

Innkeepers Sweets

Pre-Fix \$52 per person

À la carte service also available



Flight of three wines to accompany your dinner \$22

Prosecco di Valdobbiadene - appetizer   Recommended wine - entrée   Schlink Haus Auslese - dessert

The 6 course Innkeeper's Table this evening includes

Sherried Lobster Bisque

Or

Scallop & Lobster Cake

Pea Shoot & Radish Salad with orange beurre blanc

Or

Mushroom & Smoked Cheddar Strudel  
with mango-chutney & balsamic syrup

Baby field greens with strawberries, toasted walnuts & crumbled chevre cheese & maple poppy dressing

Sorbet

Trout Timbale

boneless trout fillet wrapped around a scallop & crabmeat stuffing with lemon beurre blanc

Or

Duck Normandy

Roasted half duckling with carmelized apples, calvados, fresh cider & sweet cream

Or

Fresh Spinach Fettucine

with asparagus, pepperdew peppers, mushrooms, garlic & olive oil

Or

Grilled Choice Filet Mignon

rosemary & red wine reduction with mushroom ravioli

Chef's Dessert Table Selections

Presented by your server

Innkeepers Sweets

Prefix \$52 per person

Ala carte service also available

