

MOLLY PITCHER INN

Happy Valentine's Day

1ST COURSE

Oysters on the Half Shell

Lavender Pink Peppercorn Mignonette, Micro Chive

PEI Mussels

Blush Cream Sauce, Grilled Toast Points

Shrimp Cocktail*

Cocktail Sauce, Wasabi Cream

Baked Brie

Puff Pastry, Almonds, Cranberry, Balsamic

Burrata*

Heirloom Grape Tomatoes, Kalamata Olives, Basil, Balsamic Glaze

2ND COURSE

Winter Salad*

Baby Mixed Greens, Dried Cherries, Pine Nuts, Feta, Balsamic Dressing

3RD COURSE

Intermezzo

Limincello Sorbet*

4TH COURSE

Mustard Crusted New Zealand Rack of Baby Lamb*

Celery Root Puree, Crispy Leeks, Rosemary Jus

Pan Roasted Sea Scallop*

Butternut Squash Risotto, Chive Beurre Blanc

Roasted French Breast of Chicken*

Whipped Potato, Haricot Vert, Caramelized Onion Sauce

Pan Seared Mahi Mahi*

Wild Rice, Pickled Pineapple Relish, Coconut Green Curry Sauce

Four Cheese Sacchetti

Blistered Tomatoes, Charred Red Pearl Onion, White Wine Herb Consommé

Grilled 8oz. Filet Mignon*

Truffled Mashed Potato, Asparagus, Madeira-Mushroom Sauce

Surf & Turf*

*Petit Filet, 4-5 oz Lobster Tail, Mashed Potatoes, Asparagus,
Petit Syrah Demi-Glace, Chive Beurre Blanc*

FIFTH COURSE

Dark Chocolate Bombe*