

MOLLY PITCHER INN

Happy Valentine's Day

1ST COURSE

Oysters on the Half Shell

Lavendar Pink Peppercorn Mignonette, Crème Fraiche, Micro Chive

Shrimp Cocktail

, Jumbo Shrimp, Bloody Mary Cocktail Sauce, Wasabi Cream

Clams and Lardons

Littleneck Clams, Lardons, Herb-Chablis Broth, Grilled Toast Points

Baked Brie

Puff Pastry, Almonds, Cranberry, Balsamic

Beef Tartare

Prime Filet Mignon, Pickled Pearl Onions, Micro Chives, Crostinis

2ND COURSE

Arugula, Frisee, Dried Cherries, Goat Cheese, Spiced Pecans, Champagne Vinaigrette

3RD COURSE

Intermezzo

4TH COURSE

Pan Roasted Sea Scallops,

Sweet Potato Hash, Chive Beurre Blanc

Pistachio Crusted New Zealand Rack of Baby Lamb

White Bean Cassoulet, Crispy Leeks, Rosemary Jus

Roasted French Breast of Chicken,

Sweet Potato Puree, Haricot Vert, Caramelized Onion Sauce

Grilled 8oz. Filet Mignon

Truffled Mashed Potato, Haricot Vert, Madeira-Mushroom Sauce

Pan Seared Mahi Mahi

Lavendar Scented Jasmine Rice, Pineapple "Salsa", Coconut Curry Sauce

Surf & Turf

Petite Filet, 4-5 oz Lobster Tail, Mashed Potatoes, Asparagus, Pinot Noir Demi-Glace, Chive Beurre Blanc

Ratatouille "Clafoutis"

Seasonal Vegetables Baked into Quick Bread, Smoked Almonds, Balsamic Glaze

DESSERT

Chocolate Raspberry Bombe

Valrhona Dark Chocolate, Raspberry Gelee, Devil's Food Cake(GF)

\$120.00 per person plus New Jersey Sales Tax and 21% Service charge.

2024