

DINNER FOR TWO \$130 FIRST COURSE

(Choice of one)

Ahi-Tuna

Wakame Salad, Cucumber, Daikon, Red Onion, Wasabi, Season's Sesame Oil

Almond Pan Fried Chicken

Served with Hot Honey & Sweet Siracha Ketchup

Inn Keeper Meal

Housemade Beef Jerky, Crudité, Goat Cheese, Grainy Mustard, Ranch, Pickled Red Onion, Toast Points

SECOND COURSE

(Choice of two)

Rocket Salad

Arugula, Shaved Mushroom, Crunchy Onion, Parmesan, House Vinaigrette

Pumpkin Parsnip Soup

Spinach Salad

Carrot, Fennel, Pickled Red Onion, House Vinaigrette

THIRD COURSE

(Choice of two)

Filet Mignon

7oz angus filet, Au Poivre, Asparagus, Potatoes Au Gratin

** Add-on Oscar Style \$8

Prosciutto Wrapped Chicken

 ${\it Sage Beurre Blanc, Apple Onion Chutney, Asparagus, Sweet Mashed}$

Cocoa Dusted Pork Tenderloin

Tart Cherry Balsamic Reduction, Brussel Sprouts, Sweet Mashed

Crab Cakes

Old Bay Aioli, Barley, Brussel Sprouts, Balsamic Roasted Tomatoes

Pumpkin Parsnip Ravioli

Vegetable Ravioli, Pumpkin Parsnip, Parmesan, Arugula, Toast Points

DESSERT COURSE

Dessert Trio & Champagne Toast

Chocolate Strawberry Bread Pudding, Espresso Cannoli, Caramel Cheesecake