
Red Clover Inn & Restaurant



February 14th, 2018

\$80.00 per person
(plus tax & 20% gratuity added)

first course - choice of

Clams & Linguini

littleneck clams, house made pasta, chives, white clam broth

Duck & Gnocchi

confit leg, snow peas, shiitake mushroom, house made gnocchi, port wine

Curried Cauliflower Soup

shaved apple, toasted pine nuts

second course - choice of

Butter Lettuce Salad

strawberry, Vermont feta, toasted almond, champagne vinaigrette

Oysters

on the half shell, Banyuls mignonette

Prosciutto & Brioche

toasted brioche, friséé, Red Clover Inn prosciutto, fried quail egg

third course – choice of

Lamb Sugo

braised lamb shoulder, house-made ricotta ravioli, wilted kale

Cape Cod Sole

Panko-crusted, kaffir lime-scented jasmine rice, coconut red curry sauce, Maine crab

Beet Risotto

beet infused Arborio, Vermont chèvre, grapefruit supremes, micro greens

Filet Mignon

Pan-roasted, truffled pomme purée, broccolini, Bordelaise

fourth course

Chocolate Layer Cake

three-layer, ganache, raspberry coulis

Unfortunately, no substitutions tonight!

Happy Valentine's Day!

Executive Chef Jake Hurm & Sous Chef Mike Ryan & the Red Clover Inn Staff