
Red
Clover  Inn
& Restaurant

Valentine's Day

February 14th, 2019

\$80.00 per person

(plus tax & 20% gratuity added)

first course - choice of

Squid Ink pasta & Bay scallops

house made pasta, saffron cream, leeks, roasted tomato

Duck & Gnocchi

confit leg, kale, oyster mushroom, truffle oil, house made gnocchi, port wine reduction

Cauliflower Soup

verjuice poached golden raisins, toasted pine nuts

second course - choice of

Butter Lettuce Salad

strawberry, VT chevre, toasted almond, champagne vinaigrette

Oysters

on the half shell, finger lime caviar, Banyuls mignonette

Prosciutto & Brioche

toasted brioche, manchego, arugula, prosciutto, fried quail egg, balsamic drizzle

third course - choice of

Lamb Duo

braised lamb, mushroom ragout, pan seared chops, pearled barley & black rice, wilted kale

Atlantic Cod

panko crusted, fennel pollen, lemon mascarpone risotto, Maine crab salad, beurre blanc

Ricotta Cavatelli

house made pasta, vin blanc, leeks, roasted tomato, asparagus, micro greens

Filet Mignon

pan roasted, caramelized shallots, truffled pommes purée, broccolini, bordelaise

fourth course

Half Baked Chocolate Cake À la mode

Bailey's Irish Cream Crème Brulee

Menu is subject to change!

Executive Chef Mike Ryan, Sous Chef Thomas Holland III & the Red Clover Inn Staff