



Valentine's Weekend 2010

Dinner Menu

First Course

Kent Manor Cream of Crab Soup

An Eastern Shore Favorite with a Touch of Sherry & Chervil Oil

~or~

Sweet Potato Veloute

Bourbon Nutmeg Foam & Vanilla Bean

~or~

Fried Chesapeake Oysters

Pancetta, Salsify, and Roasted Red Pepper Vinaigrette

~or~

Seared Tenderloin of Wagyu Slider

Garlic Chive Aioli and Crispy Shallot Rings

Second Course

Salad of Roasted Butternut Squash

Red Oracle & Micro Greens

Aniseed Vinaigrette and Almond Biscuit

~or~

Roasted Apple and Arugula Salad

Caramelized Walnuts and Pt. Reyes Blue Cheese

Honey Walnut Vinaigrette

~or~

Carrot Wrapped Bundle of Baby Greens

Oven Dried Tomatoes & Peppered Goat Cheese

Vidalia Onion Vinaigrette

Third Course

Wild Berry Sorbet

Mint Espuma

~or~

Meyer Lemon Sorbet

Champagne Air

Entrée Course

Sous Vide Muscovy Duck

Sweet Potato Walnut Hash & Micro Peppercress

Dark Cherry Mission Fig Compote

~or~

Coriander Scented Cedar Grilled Pork Tenderloin

Cranberry Almond Rice & Cider Sage Braised Cabbage

Calvados Apple Caviar

~or~

Pan Seared Chesapeake Bay Rockfish

Lobster Chorizo Bread Pudding & Vidalia Onion Compote

Charred Tomato Basil Cream

~or~

Pan Roasted Angus Filet Mignon

Celery Root Garlic Puree & Pinot Noir Syrup

Wild Mushroom Black Truffle Strudel

14 Hands Merlot, Washington State 2007

~or~

Manor House Crab Cakes

Pommes De Anna & Whole Grain Dijon Cream

Asparagus Carrot Salad



Finishing Touch

Warm Callebaut Chocolate Cake
Port Soaked Cherries & Almond Brittle
Vanilla Bean Ice Cream

~or~

Carrot Walnut Bidet
Orange Honey Glaze & Ginger Gelato

~or~

Cappuccino Crème Brulee
Amaretto Foam & Rock Candy

3 Courses 40.
with Wine 58.

4 Courses 48.
with Wine 72.

5 Courses 52.
with Wines 76.