



INN ON THE TWENTY

Valentine Tasting Dinner Menu

EXECUTIVE CHEF • JASON WILLIAMS

'Using the finest local and regional ingredients'

FIRST COURSE

Smoked Salmon

Terrine of Smoked Salmon, Sturgeon Caviar, Horseradish Crème Fraiche

SECOND COURSE

Frutti di Mare

Scallop, Lobster Consommé, Tiger Shrimp, Chorizo

SORBET COURSE

Cave spring, Blanc de Blanc Sorbet

MAIN COURSE

Beef wellington

Mushroom Duxelles, Local Prosciutto, Puff Pastry, Root Vegetables, Red Wine Reduction

DESSERT

Tasting of Chocolate

\$89.00 per person plus taxes & gratuity, A la Carte Menu also Available

Price is subject to taxes and gratuities. Available in the Restaurant
From February 10th to February 18th 2018