



*Morrison-Clark*  
**Historic Inn & Restaurant**

*Happy Valentine's Day*  
*Celebrating Thursday February 14<sup>th</sup>*  
*& Friday February 15<sup>th</sup>, 2019*  
*5:00pm-10:00pm*

**~Appetizer~**

*Please choose one*

**ROCK SHRIMP & YUKON GOLD POTATO PIEROGIS**

*Crisp Maple & Soy Glazed Bacon, Minted Carrots, Edamame, Marjoram Broth*

**JUMBO LUMP CRAB "POT PIE"**

*Roasted Corn, Baby Peas, Carrots, Gingered Wild Mushrooms, Puff Pastry Crust*

**ARUGULA "CANNOLI"**

*Roasted Beets, Avocado, Crisp Indian Flat Bread, Goat Cheese, Truffle Vinaigrette*

**~Entree~**

*Please choose one*

**SLOW ROASTED PIRI PIRI PORK BELLY**

*Creamy Mascarpone Polenta, Braised Yucca, Sweet Potatoes & Carrots, Passata Braising Jus*

**PAN ROASTED BREAST OF FREE RANGE CHICKEN**

*Savory Cranberry-Focaccia Monkey Bread, Sugar Snap Peas, Sweet Corn Milk*

**CHICKEN FRIED IOWA BROOK TROUT**

*Toasted Salsify & Brussel Sprouts, Sweet Potato Flan, Caramel Apple Demi-Glace*

**POACHED MAINE LOBSTER RAVIOLI**

*Sautéed Fennel, Toasted Cauliflower, Papaya, Curried Crème Fraiche, Bottarga Emulsion, Baby Greens*

**ROASTED FILET OF ANGUS BEEF**

*Truffled Purple Potatoes, Peas & Carrots, Celeriac Mousse, Gingered Foie Gras Gastrique*

**~Dessert~**

*Please choose one*

**HONEY CRISP APPLE & HUCKLEBERRY COBBLER**

*Hazelnut & Oat Crumble, Sea Salt Caramel Gelato*

**TANGERINE-CRÈME FRAICHE CAKE**

*Blueberry Compote, White Chocolate Mousse, Crème Anglaise*

**VALRHONA CHOCOLATE PANNA COTTA**

*Strawberries, Vanilla Salt, Marjoram Syrup, Sicilian Pignolo Dippers*

**\$55 per person**

**Executive Chef: Russell Braitsch**

*Menu Subject To Change*

20% Service Charge will be added to parties of 6 or more