



*Morrison-Clark*  
*Historic Inn & Restaurant*

*Happy Valentine's Day*  
*Wednesday February 14<sup>th</sup>, 2018*  
*5:00pm-10:00pm*

**~Appetizer~**

Please choose one

**PAN SEARED "DAY-BOAT" SEA SCALLOPS**

*Delicata Squash Puree, Cranberry, Cara Cara, Toasted Pistachio*

Suggested Wine: Pinot Noir Sparkling Brut Rose, Lucien Albrecht, Cremant D'Alsace, France, NV 11

**GRILLED CAULIFLOWER & BURRATA**

*Baby Arugula, Crisp Capers, Sunflower Seeds, Chicken Liver Mousse, Grilled Baguette, Lavender Vinaigrette*

Suggested Wine: Sauvignon Blanc, decoy, Sonoma County, CA, 2014 11

**PAN SEARED HUDSON VALLEY FOIE GRAS**

*Port Roasted Pears, Grilled Brioche, Whipped Vanilla Butter, Lamb's Leaf*

Suggested Wine: Pinot Noir, Virginia Dare, Russian River Valley, CA, 2014 13

**~Entree~**

Please choose one

**CUMIN & SOY BRAISED BEEF SHORT RIB**

*Lime Scented Grit Cake, Cucumber Curtido, Chocolate Mole*

Suggested Wine: Nebbiola-Barbera Blend, Ruvei, Barbera d'Alba, Italy, 2014 14

**PAN ROASTED BREAST OF FREE RANGE CHICKEN**

*Crawfish & Roasted Corn Hushpuppies, Warm Apple & Fennel Slaw, Lemon-Rosemary Demi-Glace*

Suggested Wine: Zinfandel, 1000 Stories, Mendocino, CA, 2014 14

**CRISPY SKIN STRIPED BASS**

*Waffle Latke, Sautéed Baby Kale, Sweet Potato Mousseline, Manilla Clam & Chorizo Relish, Vanilla-Balsamic*

Suggested Wine: Chardonnay, Meiom, Tri-County Blend, CA, 2014 11

**GRILLED STRIP LOIN OF BERKSHIRE WILD BOAR**

*Hard Cider & Braised Pork Belly Butterscotch Beans, Baby Carrots & Fava Beans, Cassis Demi-Glace*

Suggested Wine: Tannat, Garzon, Uruguay, 2013 12

**TOASTED BARLEY & BEET RISOTTO**

*Crisp Goat Cheese, Maitake Mushrooms, Poached Celery Root, Aged Pecorino, Marjoram Water*

Suggested Wine: Tannat, Garzon, Uruguay, 2013 12

**~Dessert~**

Please choose one

**MADAGASCAR CHOCOLATE POT DE CREME**

*Saffron-Cardamom Lace Cookies, Sugared Blackberries, Salted Caramel*

Suggested Wine: Icewine, Inniskillin, Vidal, 2014 16

**CARAMEL SEMIFREDDO**

*Crisp Almond Tuile, Milk Chocolate Sauce, Sugar Lattice*

Suggested Wine: Late Harvest Chardonnay/Sauvignon Blanc, Franz Haas, Manna 2011 15

**BANANA LATTE TRIFLE**

*Banana Bread, Espresso Cream, Cashew Praline, Cashew Butter Gelato*

Suggested Wine: Ben Ryè, Donna Fugata, Passito Di Pantelleria, 2014 25

*\$55 per person*

*Menu Subject To Change*

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