

The Elkridge Furnace Inn



Mother's Day Dinner 2017

Prix Fixe Dinner

2-Course - \$55/per person
3-Course - \$65/per person
4-Course - \$75/per person
Plus tax & gratuity

SOUPS

Cream of Baltimore

Lump crab meat garnish, chopped chives
(Fleur du Cap Chardonnay)

Potage Jardiniere

Puree of garden vegetables & potatoes in vegetable stock, shoestring potato garnish
(Santa Cristini Chianti Superiore)

APPETIZERS

Charcuterie Plate

Organic local veal paté, cornichons, celery root, remoulade, crostini, red onion marmalade (Windy Bay Pinot Noir)

Prosciutto Wrapped Shrimp

Peppadew jam, micro greens, basil oil (Fleur du Cap Chardonnay)

Escargot

Escargot sautéed with a garlic & smoked paprika compound butter, chorizo,
roasted red pepper, onion, olives & orecchiette pasta (El Circulo Rioja)

Mediterranean Sampler

House made mozzarella with grilled tomatoes, artichoke hearts, olives,
& a white balsamic vinegar and rosemary oil drizzle (Brancott Sauvignon Blanc)

SALADS

“Stacked” Caesar Salad

Garden romaine lettuces with marinated tomatoes, croutons, our own homemade Caesar dressing and mild white anchovies
(Brancott Sauvignon Blanc)

Fried Oyster Salad

Graden bibb lettuce with marinated baby tomatoes and a remoulade sauce (La Petit Silex Sancerre)

Backyard Garden Salad

Garden greens, spring beets, goat cheese, walnuts, champagne mimosa vinaigrette
(Willm Pinot Gris)

ENTREES

Filet Mignon

Cooked to order and topped with grilled asparagus, mushroom risotto and a Demi-Glacé
(Bogle Merlot)

Herb Roasted Lamb Rack

Fingerling potatoes, olives, roasted peppers, tomatoes, fried chick pea battered onions,
saffron & paprika infused lamb demi glace (Carlos Basso Malbec)

Veal Tortelloni & Veal Breast

Spring peas & mushrooms in a veal sauce (Masi ‘Bonacosta’ Valpolicella)

Shrimp, Scallop & Crab St. Jacques

With whipped potatoes, asparagus, & gruyere sherry mornay (Fleur du Cap Chardonnay)

Hudson Valley Duck Breast

Cassis sauce, whole grain rice blend, carrots with butter & caraway seeds (Windy Bay Pinot Noir)

Flounder

Local wild caught sautéed flounder amandine, with rice medley and asparagus (Fleur du Cap Chardonnay)

Risotto with Spring Vegetables

Pea purée risotto, snow peas, carrots, mascarpone, baby turnips, pea tendrils, pecorino romano (Bouchard Chardonnay)

DESSERTS

Any selection of our fresh desserts which are prepared and baked on premise