

# *The Elkridge Furnace Inn*



## **Mother's Day Dinner 2018**

### *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 Jardinere**

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

### ***APPETIZERS***

#### **Copper Penny Farms Veal Pâté**

Featuring organic local veal pâté, 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, house made 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,  
free range hard cooked egg (Brancott Sauvignon Blanc)

#### **Fried Oyster Salad**

Graden bibb lettuce with marinated baby tomatoes and a citrus aioli (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 potato galette and a Demi-Glacé  
(Bogle Merlot)

#### **Paprika Rubbed Pork Tenderloin**

Fingerling potatoes, olives, roasted peppers, fried chick pea battered onions  
& a tarragon pork bordelaise (Carlos Basso Malbec)

#### **Copper Penny Farms Veal Scaloppini “Oscar”**

With whipped potatoes, asparagus, crab meat, Hollandaise and Bordelaise sauce (Masi ‘Bonacosta’ Valpolicella)

#### **Shrimp, Scallop & Crab St. Jacques**

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

#### **Mixed Grill**

Large eye lamb chop, duck leg confit and venison sausage with a whole grain rice blend served  
with roasted carrots & turnips and a juniper cassis sauce (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**