



The Elkridge Furnace Inn

Valentine's Day 2019

Prix Fixe Dinner

Three Courses - \$85 per person

Four Courses - \$95 per person

Prices do not include tax & gratuity



Appetizers

Coquille Shrimp

chiffonade of lettuce & sorrel, remoulade

House Smoked Sampler

Gruyère cheese, mushrooms, oysters, cold-smoked prime pork loin & celery root remoulade with parsley

Duck Ballotine

pain d'épices, blood orange sauce, & pea tendrils

Assorted Stuffed Olives & Marinated Artichokes

lemon cheese stuffed peppadew peppers, vegetables a la Grecque, micro greens, Marcona almonds, sherry vinegar olive oil dressing

Soup

Cream Of Baltimore

chopped chives, Old Bay shoestring potatoes

Truffled Smoked White Asparagus

white asparagus tips

Salads

Stacked Caesar

house made dressing, shaved Parmesan, tomato, crouton, hard boiled egg, anchovy

Beet Salad

toasted walnuts, goat cheese croquettes, red & green spinach, pumpkin seed oil vinaigrette

Fried Oyster

marinated tomato, bacon, scallions, bibb lettuce, mignonette dressing

Mediterranean

blood orange supremes, fennel, olives, red onion, romaine greens, olive bread crostini, blood orange vinaigrette

Entrees

Garlic & Rosemary Seasoned Lamb Rack

galette of potatoes, Brussels sprouts, butternut squash, lamb demi glace

Shrimp, Scallop & Colossal Crab St. Jacques

Gruyère sherry mornay, whipped potatoes, asparagus

Braised Copper Penny Farms' Veal Shoulder Delmonico

gnocchi, peas, pearl onions, chasseur sauce

Filet Mignon Tournedos

fingerling potatoes, broccolini, brandy cream sauce

Sautéed Rockfish Amandine

saffron rice, asparagus

Mixed Grill Trio

Myrtle Woods chop, venison sausage, rabbit Bolognese, fingerling potatoes, baby carrots & turnips

Butternut Squash Ravioli with Winter Vegetables

roasted vegetables, wilted greens with grana padana & dark onion sauce

Dessert

any selection from our house made dessert tray