

The Elkridge Furnace Inn



Mother's Day Dinner 2019

Prix Fixe Dinner

2-Course - \$58/per person
3-Course - \$68/per person
4-Course - \$78/per person
Plus tax & gratuity

SOUPS

Cream of Baltimore

Lump crab meat garnish, chopped chives
(Chateau St. Michelle Chardonnay)

Potage Jardinere

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

APPETIZERS

Copper Penny Farms Veal Pâté

Featuring organic local veal pâté, cornichons, celery root, remoulade, crostini, & red onion marmalade (Cycles Gladiator Pinot Noir)

Prosciutto Wrapped Shrimp

Peppadew jam, micro greens, basil oil (La Marca Prosecco)

Escargot

Escargot sautéed with a garlic & smoked paprika compound butter, house made coppa, 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

Garden bibb lettuce with marinated baby tomatoes and a citrus aioli (Pala Vermentino di Sardegna)

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 asparagus, mushroom potato galette and a Demi-Glacé
(Tangley Oaks 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 Braised Shoulder Delmonico

With whipped potatoes, asparagus, crab meat & Chesapeake (Chateau St. Michelle Chardonnay)

Shrimp, Scallop & Crab St. Jacques

With whipped potatoes, asparagus, & gruyere sherry mornay (Chateau St. Michelle Chardonnay)

Mixed Grill

Guinea fowl roulade & venison chop with a whole grain rice blend served
with roasted carrots & turnips and a rabbit Bolognese (Cycles Gladiator Pinot Noir)

Flounder

Local wild caught sautéed flounder amandine, with rice medley and asparagus (Chateau St. Michelle 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