

Grafton Inn Valentine's Day Dinner Menu

First

Strawberry Salad

Sliced Strawberries, Baby Watercress, Goat Cheese, Pine Nuts and Avocado with a Strawberry Poppy Seed Vinaigrette

Tuna Carpaccio

Shaved Coriander Crusted Tuna, Baby Fennel, Chili Pear Puree, Green Onion

Pork Belly

Candied Beets, Anise Thyme Jus, Fried Parsnips, and Sorrel

Diver Scallops

Fresh Figs, Crispy Prosciutto, Chevre Cream, Micro Sunflower

Main

Halibut

Porcini Dusted Halibut with Shiitake and Shaved Asparagus over Golden Beet Pecan Risotto, Wild Mushroom Jus

Seared Venison Loin

Roasted Root Vegetable Hash, Wilted Chard in Pecan Brown Butter, and Blueberry Sage Demi

Stuffed Lemon Sole

Scallop, Crab and Shrimp Stuffing with Grilled Asparagus, Lobster Saffron Bechamel, Maitake Mushrooms

Filet Mignon

Grilled Beef Tenderloin with Stilton Potato Cake, Cherry Port wine Reduction, Truffled Spinach and Tobacco Onions

Dessert

Strawberries & Sorbet

Champagne Strawberry Sorbet with Chocolate Dipped Strawberries and Vanilla Anglaise

Molten Chocolate Cake

Served Hot with Salted Caramel Sauce, Bing Cherries, Chocolate Ganache, and Tart Cherry Whipped Cream

\$100PP++