

# The Graton Inn

## Valentine's Dinner

### Starter

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#### Beet & Chevre Salad

Roasted Baby Beets, Butter Lettuce, Pickled Shiitake Mushrooms, VT Chevre, and Pomegranate Seeds, Toasted Almond Vinaigrette and Candied Ginger

#### Oysters

Six Oysters on the Half Shell with Mandarin Orange Mignonette & Merlot Onion Petals

#### Lamb Lollipops

Rosemary Rubbed Lamb Chops with Tart Cherry Gastrique & Smoked Camembert

#### Baked Stilton

Wrapped in Puff Pastry with Rye Toast Points & Strawberry Anise Chutney

### Main

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#### Striped Bass

Crispy Skinned Striped Bass over Leek Fondue with Maitake Mushrooms and Tarragon Vin Blanc

#### Filet Mignon

Grilled Beef Tenderloin with Truffle Rapini, Cheddar Potato Gratin, Crispy Onions, Rosemary Demi

#### Diver Scallops

Seared Scallops with Purple Potato Puree, Yellow Tomato Coulis, Shaved Asparagus, Wilted Chard

#### Duck Breast

Crispy Skinned Duck Breast with Merlot Braised Red Cabbage, Pork Belly and Fingerling Potato Confit, Shaved Brussel Sprouts, Red Grape Ragout

### Dessert

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#### Strawberries & Sorbet

Champagne Strawberry Sorbet  
with a Trio of Chocolate Dipped Strawberries

#### Chocolate Mousse Layer Cake

Chocolate Cake with Chocolate Mousse and Smothered in Ganache,  
Finished with a Caramel Drizzle and Fresh Raspberries

