


ROGER SHERMAN
— INN —

VALENTINE'S DAY DINNER 2018

Two seatings available: 5:30-6 p.m., or 8:30-9 p.m.

Amuse Bouche



Jerusalem Artichoke Soup
*Peeky Toe Crab, Lemon Basil- Pistou, Crispy Sun choke Chips,
Roasted Garlic oil*

Poached Anjou Pears with Burrata
*Prosciutto Di Parma, Wild Rocket, Pecorino De Sardo,
Old Balsamic, Olive Oil*

Hudson Valley Foie Gras
*Seared Foie Gras, Coconut Jam, Toasted Brioche, Egg Yolk,
Foie Gras-Chocolate Mousse*

Black Truffle Tagliatelle
Shaved Black Truffles, Parmigiano Reggiano

Two Guys Farm's Baby Beet Salad
*Herb Goat Cheese Napoleon, Hazelnuts, Watercress,
Citrus-Shallot Dressing*

Shellfish Platter for Two
*Half Dozen Oysters, 500g Maine Lobster, Prawns,
Cocktail Sauce, Citrus Mignonette*



Harissa Broiled Black Cod
*Spaghetti Squash, Braised Carrot,
Black Sesame - Coriander Vinaigrette*

Slow Roasted Maple Leaf Farms Duck Breast
*Braised Spring Radishes,
Fennel Fondant Puree Tangerine Ginger Sauce*

Roasted Live Maine Lobster (supl 15)
Black Truffle, Cauliflower Gratin

Milk-Fed Veal Chop
*Sautéed Escarole, Black Garlic Coulis,
Preserved Lemon-Olive Tapenade*

Pan Seared Red Snapper
*Spiced Black Rice, Red Quinoa, Pumpkin, Pomegranate,
Beetroots Jus*

USDA Prime Côte de Boeuf for Two
Mushroom Purée, Perigord Sauce, Aligot Potatoes



Chocolate Mousse Dome
Dacquoise Cake, Chocolate Mousse and Ganache

Chocolate Mille – Feuille
*Guanaja Cremeux, Gianduja Ganache, Raspberry Jam,
Raspberry Passion Fruit Sorbet*



Petit Fours

\$95 Per Person

Plus, Tax & Gratuity, Menu Subject to Change

+ \$15 per person

for optional "Wine Pairing" ~ one 3-oz glass pairing with the appetizer, entrée, and dessert courses