

Cashtown Inn

Happy Valentine's Day

Appetizers

salmon “cheesecake” peppercorn melange, arugula, and lemon gastrique
char-grilled flank steak skewers with red curry sauce, and a shaved fennel salad
bay scallop ceviche with bell peppers, citrus marinade, and cilantro
wild mushroom quiche with fresh chives, and an onion jam
“tuna 3-way” hoisin bbq grilled, spicy maki, and sesame poke
chipotle chicken cake with grilled corn relish, and creme fraiche

Soups/Salads

portobella bisque with truffle oil and asiago cheese
crab bisque with crispy fried potato confetti, and fresh basil
warm cauliflower puree with basil oil and red pepper coulis
mixed baby greens salad with pancetta, shallot crisps and goat cheese
grilled romaine heart salad wth toasted flat bread, caesar vinaigrette, and shaved parmesan
mesculin salad with fresh mozzarella, cucumber, balsamic reduction, basil, and extra virgin olive oil

Intermezzo

red raspberry sorbet served in a sugar rimmed glass

Entrees

roasted apple-wood smoked bacon wrapped pork loin with pancetta risotto, haricot vert, and a four cheese bechemel
cioppino of shellfish and swordfish with shrimp stock, tomatoes, red wine, sweet onions, and grilled bread
chicken and crimini mushroom marsala with duchess potatoes, broccolini, and sweet marsala wine reduction
pan fried vegetable chimichanga with roasted red pepper and corn pilaf, tomatillo relish, and chive sour cream
pan seared veal cutlet with fingerling potatoes, grilled asparagus, fresh mozzarella, sage pesto and demi glace
grilled ahi tuna with lime infused jicama, crispy tortillas, arugula, avocado vinaigrette, and cilantro oil
pan seared petite filet mignon with potatoes dauphinoise, sweet peas, rosemary, and sauce bordelaise

Desserts

peach and white chocolate bread pudding with a cinnamon anglaise
ginger creme brulee with a brown sugar crust
triple chocolate cake with a madagascar vanilla bean sauce
seasonal selection