

Cashtown Inn

Happy Valentines Day

Appetizers

scampi bruschetta topped with tomatoes, garlic, and provencal sauce

chicken satay with spring onions and a homemade peanut chili sauce

scallops st. jacques topped with sauce de morney

jardiniere “pizza” homemade foccacia topped with roasted vegetables, basil, and mozzarella

marinated wild mushrooms served with fresh arugula and oregano

Soups/Salads

spicy black bean chili with red onions and topped with crème fraiche

bouillibaise with leeks, shellfish, and topped with citrus zest

file gumbo with chicken, okra, and scallions in a spicy stock

grilled radicchio salad with roasted shallots, goat cheese, and endive tossed in a thyme vinaigrette

caesar wedge with crostini, anchovies, parmesean crisps, and cracked pepper

marinated olive and tomato salad over frisee and bibb lettuce tossed in a balsamic reduction

Intermezzo

red raspberry sorbet

Entrees

veal osso bucco with roasted beets, red skin potatoes, and wilted greens

chicken florentine with guyere cheese and tarragon royale

petite peppercorn crusted filet with cherry tomatoes, a black fennel salad and a red wine mushroom sauce

langostino etouffee over dirty rice and zucchini rossa

cumin seeded rack of lamb with haricot vert, onions and creamed potatoes topped with lamb jus

vegetable roulade stuffed goat cheese and topped with fire roasted tomato sauce and pesto

wild king salmon en crouete with grilled corn, watercress and a congac sauce infused with dijon and dill

Desserts

chocolate mousse topped with fresh strawberries and chocolate fans

ginger crème brulee duo with crystalized ginger

rich chocolate espresso cake with white and dark chocolate genache

red wine and cinnamon poached pears with praline-vanilla ice cream