



ST. VALENTINE'S DAY CELEBRATION

CASTLE HILL INN

FEBRUARY 14-17, 2019

FOUR COURSE PRIX FIXE DINNER

\$92 per person

FIRST

CAULIFLOWER SOUP

Slow-poached hearts of palm, crispy capers, sultana raisins

LOCAL GREENS

Vermont Creamery goat cheesecake, shaved radish, honey-verjus dressing

ROASTED PINK BEET CARPACCIO

Warm bacon vinaigrette, frisée, sunny-side quail egg

SECOND

MUSHROOM & RICOTTA MEZZALUNA

Bacon, pecorino, aged balsamic vinegar

“SOULMATES”

Yellowfin tuna, hamachi, seabean, citrus, miso emulsion

CRISPY DUCK CONFIT

Pear mostarda, almonds, local honey

ENTRÉE

BUTTER-POACHED LOBSTER TAIL

Carrot-brown butter purée, potato gnocchi, spinach

SEARED ANGUS BEEF TENDERLOIN

Truffle-potato purée, king trumpet mushrooms, pearl onions

RISOTTO AI FRUTTI DI MARE

Fluke, Maine mussels, shrimp, fennel, tomato-saffron broth

DESSERT

DARK CHOCOLATE & CHERRY MOUSSE

Cocoa shortbread, Luxardo cherries, chocolate sorbet

TROPICAL FRUIT MACARON

Coconut, passion fruit, hazelnut

**Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness. Last, but not least, please refrain from the use of mobile phones in the dining room.*

