



VALENTINE'S MENU

Chef's Daily Selections

~ SOUP ~

Lobster Bisque \$8.95

~ SALAD ~

Watercress, Endive, Long Stem Artichoke Hearts, Pine Nuts,
Crumbled Goat Cheese, Dried Cranberries, Honey Fig Dressing \$10.95

~ APPETIZERS ~

Roasted Oysters Rockefeller \$14.95

5 Half Shell Oysters Baked with Pernod, Spinach and Pecorino Crust

Baked Brie en Croute \$ _

Brie Cheese Baked in Puff Pastry with Apple-Currant Chutney with Crispy Bread and Raspberry Coulis

King Crab Legs (1/2 lb.) \$24.95

Served Cracked with Drawn Butter

Available as Entree - (1 lb.) with Rice Pilaf and Vegetable of the Day for \$38.95

~ ENTREES ~

Pan Seared Sea Scallops \$26.95

Served with Wilted Watercress and Scallion & Goat Cheese Risotto

Seafood Cioppino \$28.95

Lobster, Shrimp, Littlenecks, Mussels, and Haddock in a Spiced Tomato-Herb Broth over Linguini

Chilean Seabass Filet \$29.95

Topped With a Passion Fruit Butter. Served With a White Truffle Risotto and Roasted Asparagus

Filet & Stuffed Lobster Tail \$34.95

Stuffed with Crabmeat Stuffing, Filet topped with Gorgonzola Cream Sauce.

Served with Red Bliss Mashed Potatoes and Roasted Asparagus

Veal Porterhouse \$31.95

Topped with Wild Mushroom Marsala Demi Glace. Served with Crispy Polenta and Sautéed Spinach

Swordfish Francaise \$24.95

Pan Seared in Lemon-Herb Butter. Served with Crabmeat Mashed Potatoes and Roasted Asparagus

~ DESSERTS ~

Chocolate Lava Cake

Raspberry Coulis

Chocolate Dipped
Long Stem Strawberries

Vanilla Bean Crème Brulee

*Madagascar Vanilla Custard, Crunchy
Caramelized Sugar, Fresh Berries*

Tiramisu

*Espresso Soaked Ladyfingers,
Mascarpone Cheese, Cocoa Dust*

Raspberry White Chocolate Cheesecake

House Made Truffles & Cookies

Berry Tarte

Vanilla Pastry Cream

Chef's Daily Selections

UPSTAIRS
AT THE
TAVERN

VALENTINE'S WEEK
PRIX-FIXE MENU

CHOOSE ANY THREE ITEMS

THREE COURSES ~ \$39.95 / FIVE COURSES ~ \$64.95 PER PERSON

Includes a complimentary glass of champagne

~ STARTERS ~

Lobster Dumpling Soup

Ginger Broth, Scallion, Mushroom, and Rice Noodles

Sopressata Wrapped Jumbo Shrimp

Tomato and Roasted Shallot Sauté, Scallion, Chevre,
and English Pea Risotto

Roasted Oysters

Spinach, Bacon and Roasted Shallot Butter, Pretzel Crumbs

Charcuterie Plate

Chicken Pate, Rillettes, Prosciutto, Sopressata,
Pickled Vegetables, Pecorino Romano, Crispy Bread

Pumpkin & Scallop Ravioli

Dried Cranberries and Spinach in a Saffron Cream Sauce

King Crab Salad

Arugula, Watercress, Pine Nuts, Roasted Yellow Tomatoes,
Pomaganite Balsamic Syrup

Duck Wellington

Duck Confit, Mushrooms, Shallots, Truffle Essence, Pate,
Puff Pastry Shell, Orange Balsamic Demi Glace

~ ENTREES ~

Jumbo Sea Scallops

Spinach & Artichoke Risotto, finished with
Bacon Butter Sauce

Crab Stuffed Salmon

Tarragon Lump Crab Stuffing,
Roasted Asparagus, Citrus Beurre Blanc

Pan Seared Chilean Sea Bass Filet

Mango Salsa, Celery Root Puree, Roasted Asparagus

Cast Iron Seared Duck Breast

Sauteed Spinach, Cherry Bourbon Sauce

Boneless Beef Short Rib

Cabernet Jus, Herb Roasted Baby Potatoes,
Toasted Garlic Broccoli Rabe

Riesling Poached Chicken Breast

Gruyere Cheese, Savory Herb Crepes, Wild Mushroom
Veloute, Goat Cheese Stuffed Tomato

Cast Iron Roasted Filet Mignon

Wild Mushrooms, Roasted Garlic Butter,
Sautéed Spinach, Whipped Potato

Mini Rack of Lamb

Roasted Tomato-Rosemary Puree, Mint Pesto,
Butter Whipped Potatoes

~ DESSERTS ~

Chocolate Lava Cake

Raspberry Coulis

Tiramisu

Espresso Soaked Ladyfingers,
Mascarpone Cheese, Cocoa Dust

**Chocolate Dipped
Long Stem Strawberries**

**Raspberry White Chocolate
Cheesecake**

House Made Truffles & Cookies

Vanilla Bean Crème Brulee

Madagascar Vanilla Custard, Crunchy
Caramelized Sugar, Fresh Berries

Berry Tarte

Vanilla Pastry Cream

Please inform staff of any allergies that you might have as your health is a prime concern to all IWT staff. Items are subject to change.