

Valentine's Dinner Menu  
Admiral Fell Inn  
February 12-14, 2010  
Executive Chef – Bryan Sullivan C.E.C.

Prix Fixe

Amuse-Bouche  
“Gift from the Chef”  
Crispy Artichoke – herb cheese – micro greens

Arugula Salad  
Red & yellow beets, crumbled blue cheese & toasted pistachios  
Balsamic Vinaigrette

Soup Squared  
Maryland Crab & Cream of Crab  
Tasting portion of each

Entrees  
(choose one)

Shrimp & scallop stuffed Founder  
Caramelized garlic & shallot risotto  
Glazed asparagus & lime leaf butter sauce

Pasta “2” Ways  
Mushroom ravioli & porcini cream  
Sweet potato gnocchi & cinnamon yellow squash  
Extra virgin olive oil & fresh parmesan cheese

Boeuf à la Bourguignonne  
Glazed winter vegetables & buttered mashed potatoes  
Crunchy garlic bread

Herb & Honey Roasted Chicken Breast  
Rosemary White chili with pulled chicken  
Sautéed French beans & carrots

Dessert

Chocolate Soufflé Cake with truffles  
Asian spoon Crème Brulee  
Macadamia Tuile