

# THE HORNERD DORSET INN

*Seasonal produce is from our own organic garden*

## HORS D'ŒUVRES

Soupe à l'Oignon <i>Onion Soup with Melted Aged Emmental</i>	11.
Saumon Mi-Cuit <i>Hand Caught Columbia River Salmon, Very Lightly Cooked, Citrus Flavors, Basil, Cucumber, Fennel Pollen</i>	16.
Cuisses de Grenouilles Persillade <i>Frogs Legs, Parsley Breeding, Sweet Garlic Cream, Spinach, Oyster Mushrooms</i>	15.
Gratin de Légumes <i>Braised Fennel and Leeks Baked in a Gruyere Cheese Sauce, Artichoke, Foraged Ramps, Spring Crumbs</i>	14.
Foie Gras Naturel Salé <i>House Cured Foie Gras, Vanilla Brioche, Spiked Cherries, Orange Zest, Pickled Onion,</i>	17.
Fromages <i>Four Local Cheeses with Preserves, Raw Honey, Grissini</i>	15.

*Main Courses are preceded by a Seasonal Salad.*

## POISSONS

Fresh Fish of the Day  
*In a Seasonal Preparation*



## VOLAILLES ET VIANDES

- Filet de Boeuf 36.  
*Sous Vide Choice Filet of Beef, Bordelaise Sauce,  
Jerusalem Artichoke, Seasonal Garnishes*
- Duo de Viande d'Elan 38.  
*Braised Elk "Daube" and Seared Loin with Celery Root and Juniper*
- Canard Braisé Gascogne 35.  
*Braised Local Duckling, Gascony Style, with Shallots,  
Beaujolais and Prunes*
- Terre et Mer 34.  
*Seared Sea Scallops and Slow Braised Cairncrest Farm Pork Belly,  
Seven Spice Reduction, Braised Greens, Turnip, Carrot*
- Médailles de Veau "Printemps" 34.  
*Sauteed Veal Cutlets with Morel Mushrooms, Asparagus, Brandy,  
Wild Ramp Timbale*
- Roulade de Légumes Sicilien 26.  
*Roll of Eggplant, Zucchini, Ricotta, with Tomato, Lemon  
Green Olives, Mushrooms and Polenta, (v,gf,df on request)  
-Add Scallops \$9*
-  Chef's Seven Course Tasting Menu 86.  
*Please order for the entire table. Wine pairing, five glasses \$38 p.p.*

## DESSERTS

- Soupe au Chocolat 10.  
*Thick Dark Chocolate over a Ricotta Fritter,  
Marshmallow, Vanilla Aspic and Cocoa Nib Granola (gf)*
- Tarte au Citron Meringuée 10.  
*Lemon Curd, Meringue, Sable Crumble, Guava Sauce, Vanilla Ice Cream*
- Poire Pochée 10.  
*Red Wine Poached Pear, Sabayon Sauce, Walnut Cake, Saffron Yogurt Ice  
Cream, (gf/df on request)*
- Crème Brûlée 10.  
*Burned Sugar Crusted Cinnamon Scented, Served with Cinnamon Pastry*



Recent Verbal Offerings

*Ivory Soup “VGE”  
Chicken and Wild Mushroom Velouté  
Baked In a Puff Pastry Shell  
(15 minute Preparation)  
\$16*

*Ahi Tuna Crudo with Crunchy Vegetables,  
Spiced lentils, Carrot Puree  
\$14*

*Seared Halibut  
in a Seasonal Preparation  
\$34*

*Pan Seared Sea Scallops Napoleon,  
with Garlic Spinach, Prosciutto,  
Asparagus and Potato Crisps  
\$16*

*Whole Boneless Lobster (1.5 lbs)  
Passion Fruit Vanilla Glaze  
or in a Simple Lemon and Butter Preparation  
(Limited Availability)  
\$48*

*Hot Dessert Souffles  
Seasonal preparation served with a choice of sauces  
(Please order with your meal.)  
\$13*

*Assorted House Ice Creams:  
Saffron Yogurt  
Brooklyn Dark Chocolate  
Mexican Vanilla*

*Assorted House Sorbets:  
Mango  
Berry Jam  
Lime Coconut*

