

# THE HORNERD DORSET INN

## MOTHER'S DAY MENU

### Soupe à l'Oignon

*Onion Soup with Melted Aged Emmental*

### Salade de Thon Cru

*Ahi Tuna Crudo, Crunchy Vegetables, Spiced Lentils, Carrot Puree*

### Risotto du Printemps

*Wild Ramp, Fava Bean and Asparagus Risotto with Parmesan Cheese*

### Gratin de Légumes

*Braised Fennel and Leeks Baked in a Gruyere Cheese Sauce,  
Artichoke, Spring Bread Crumbs*

### Sorbet de la Saison

### Filet de Boeuf

*Sous Vide Choice Filet of Beef, Bordelaise Sauce,  
Jerusalem Artichoke, Seasonal Garnishes*

### Canard Braisé Gascogne

*Braised Local Duckling, Gascony Style,  
with Shallots, Beaujolais and Prunes*

### Fresh Fish in a Classical Preparation

### Roulade de Légumes Sicilien

*Roll of Eggplant, Zucchini, Ricotta, with Tomato, Lemon  
Green Olives, Mushrooms and Polenta, (gf, vegan/df upon request)*



### Soupe au Chocolat

*Thick Dark Chocolate over a Ricotta Fritter,  
Marshmallow, Vanilla Aspic and Cocoa Nib Granola*

### Tarte au Citron Meringuée

*Lemon Curd, Meringue, Sable Crumble, Guava Sauce, Vanilla Ice Cream*

### Poire Pochée

*Red Wine Poached Pear, Sabayon Sauce, Walnut Cake,  
Saffron Yogurt Ice Cream, (gf/df on request)*

### Trio of House Ice Creams

*Saffron Yogurt, Brooklyn Chocolate, Mexican Vanilla*

***three course menu***  
***\$55 pp***