



# THE HORNERD DORSET INN

*Seasonal produce is from our own organic garden*

## PREMIERS PLATS

Soupe à l'Oignon <i>Onion Soup with Melted Aged Emmental</i>	11.
Gravlax aux Agrumes <i>House Cured Wild King Salmon, Dill Cream, Fermented Vegetables, Kefir Lime Vinaigrette</i> <i>(gf, df on request)</i>	16.
Caille Roti <i>Roasted Semi Boneless Quail, Local Corn, Creamy Grits, Huckleberry Sauce (gf)</i>	17.
Mosaïque aux Poireaux <i>Braised Leek, Celery Root and Pickled Chanterelles, Romesco Sauce, Saffron Vinaigrette, Goat Cheese</i> <i>(gf, df on request)</i>	15.
Foie Gras Epicé <i>House Cured Foie Gras with Sweet Spices, Almond Peach Cake, Peach Ginger Puree (gf)</i>	17.
Fromages <i>Four Local Cheeses with Preserves, Raw Honey, Grissini</i>	15.

*Main Courses are preceded by a Seasonal Salad.*

 Chef's Seven Course Tasting Menu 	86.
<i>Please order for the entire table.</i>	
<i>Wine pairing, five glasses \$38 p.p.</i>	



## 🌿 PLATS PRINCIPAUX 🌿

Cote de Veau	42.
<i>Pan Roasted Twelve Ounce Bone-in Veal Chop, Artichoke, Fava Beans, White Wine Jus, Fennel Gremolata (gf on request)</i>	
Filet de Boeuf	36.
<i>Sous Vide Filet of Beef, Roasted Garden Vegetables, Red Onion Compote, Red Wine Thyme Jus (gf)</i>	
Agneau a la Bocuse	36.
<i>Roasted Rack of Lamb with Buckwheat and Eggplant Galette, Fennel Scented Jus</i>	
Poulet d'Automne	32.
<i>Drover Hill Chicken Confit and Roasted Breast, Potato Puree, Braised Young Onion, Herb Pan Sauce (gf, df on request)</i>	
Terre et Mer	34.
<i>Confit Pork and Tenderloin with Seared Scallops and Seasonal Flavors: Cauliflower, Corn, Capers, Ginger, Mustard</i>	
Bouillabaisse	42.
<i>Lobster, Shrimp, Scallops, Clams and Mussels, with Garlic Scape Aioli and Seven Herb Crostini (df, gf on request)</i>	
Courge Rôtie	29.
<i>Roasted Butternut Squash, Lentil, Leeks and Braised Greens, Quinoa, Almonds, and Dates (gf, df, Vegan)</i> <i>-Add Scallops \$9</i>	

## 🌿 DESSERTS 🌿

Trio de Chocolat	10.
<i>Dark, Milk and White Chocolate Mousses with Orange, Hazelnut and Salted Caramel Ice Cream (gf)</i>	
Gateau au Fromage et Caramel	10.
<i>Caramel Cheesecake with Chocolate Pecan Crumble, Maple Syrup, Chocolate Sauce</i>	
Gateau des Prunes "Tatin"	10.
<i>Cake of Local Plums and Caramel, Orange Anglaise, Seasonal Ice Cream</i>	
Crème Brûlée	10.
<i>Cinnamon Scented Custard, Cinnamon Short Bread, Cocoa Nib Granola (gf on request)</i>	



Recent Verbal Offerings

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

*Potato and Garden Leek Soup  
with Seared Shrimp and Thyme  
\$12*

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

*Crispy Bronzino Filet,  
Garden Squash, Leek and Fingerling Potato  
Lemon Emulsion, Fines Herbes  
\$34*

*Pan Seared Sea Scallop, Beet Puree, Fennel Salad,  
Citrus Vinaigrette, Togarashi Spice  
\$16*

*Whole Boneless Lobster (1.5 lbs)  
Passion Fruit Vanilla Glaze  
or in a Simple Lemon and Butter Preparation  
(Limited Availability)  
\$42*

*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*





# Chef's Tasting Menu

*House Cured Foie Gras  
Sweet Spices, Vanilla Brioche,  
Spiked Cherries, Orange Zest, Pickled Onion*



*Ivory Soup "VGE"  
Chicken and Wild Mushroom Velouté  
Baked in a Puff Pastry Shell*



*Pan Seared Sea Scallop,  
with Garlic Spinach, Prosciutto,  
Asparagus and Potato Crisps*



*Branzino with Spring  
Succotash, Pea Puree, Lemon Pan Sauce*



*Creek's Edge Farm Elk,  
Seared Sliced Loin and Stewed in  
Red Wine with Celery Root and Juniper Sauce*



*Local Artisanal Cheese,  
with Preserves, Raw Honey, Grissini*



*Hot Souffle du Jour*



*Mignardises and Espresso*

*\$ 86 p.p.*

*Please order for the entire table  
Wine Pairing, five glasses \$ 38*