



THE HORNED DORSET INN

Mother's Day Menu

Sunday May 12, 2019

1:00 to 5:00 pm

APPETIZERS

Baked Onion Soup with Aged Emmental (available gf)

Chilled Asparagus and Potato Soup with Poached Shrimp (gf)

Pan Seared Sea Scallops, Moroccan Cauliflower Couscous
Herb Puree, Farm Bacon Crumble (gf)

Morel Mushroom Custard, Spring Vegetables, Brioche Toast (available gf)

Warm Puff Pastry filled with Caramelized Onion, Goat Cheese,
Artichoke Confit, Ramps, Sunchokes and Seasonal Garnishes
(available gf, df/vegan)

🌀 A seasonal salad is served between courses 🌀

MAIN COURSES

Pan Seared Filet of Beef, Lyonnaise Potato Rolls, Spinach,
Seasonal Compote, Red Wine Jus, Thyme (gf, available df)

Fresh Day Boat Halibut
In a seasonal preparation

Spiced Duck, Roasted Whole, Sliced, with a Tangerine and
Lavender Sauce, Sweet Potato, Grilled Onion, Roasted Vegetables (gf, df)

Braised Farm Chicken and Crayfish Tails
in a Rich Sauce with Spring Vegetables (gf)

Aborio Rice Waffles with Peas and Ramps, Tangy Tempura Cauliflower,
Field Mushrooms, Nine Vegetable Demi Glace, Miso Aioli
(gf, available df/vegan)

DESSERTS

Dark and Milk Chocolate Tart, Black Sesame Praline

Strawberry and Vanilla Entremet Cake (gf)

Trio of House Ice Creams or Sorbets (gf/df)

Quartet of Local Cheeses

Prix Fixe \$59 pp