

THE HORNERD DORSET INN

Seasonal produce is from our own organic garden

FIRST COURSES

Soupe a l'Oignon <i>Onion Soup with Melted Aged Emmental</i> (available gf)	12.
Gravlox <i>House Cured Salmon, Nasturtium Pesto, Crème Fraiche, Caviar, Beet Vinaigrette</i> (gf, available df)	16.
Coquille St. Jacques <i>Pan Seared Sea Scallops with Roasted Vegetables, Corn Puree, Black Truffle Vinaigrette</i> (gf,df)	18.
Charcuterie <i>Trio of Country Pate with Plum Cumberland Sauce, Lamb Crepinette with Mint Sauce, Cured Pork Belly with Apple Ginger Slaw</i> (gf, df)	16.
Ris de Veau <i>Crispy Veal Sweetbreads, Garden Tomato and Fennel Compote, Black Olives, Capers, Orange</i> (gf, df)	17.
Tarte Printaniere <i>Warm Puff Pastry filled with Caramelized Onion, Goat Cheese, Artichoke Confit, Eggplant, Tomato and Seasonal Garnishes</i> (available gf, df/vegan)	15.
Foie Gras Torchon <i>Cured and Rolled Foie Gras with Blueberry, Garden Jam, Lemon Puree, Brioche Toast</i> (available df, gf)	19.
Fromages <i>Four Cheeses with Preserves, Raw Honey, Grissini</i> (available gf)	16.

Main Courses are preceded by a Seasonal Vegetable Course



MAIN COURSES

- Duo de Boeuf 39.
*Red Wine Braised Beef of Short Rib and Filet,
Jerusalem Artichoke, Fingerling Potatoes, Thyme Sauce,
Blue Cheese (available df, gf)*
- Canard aux Pêches 34.
*Duck Confit with Seared Breast, Swiss Chard,
Pennsylvania Peach Gastrique
(gf, df on request)*
- Carré d'Agneau 38.
*Roasted Rack of Lamb, Berbere Roasted Vegetables,
Eggplant, Feta Cream, Fenugreek Sauce (df, gf)*
- Duo de Pork 36.
*Cairncrest Farm Pork, Belly and Roasted Loin with Citrus,
Roasted Garlic and Mojo, Creole Rice (gf, df)*
- Poulet Roti 32.
*Herb Roasted Chicken Breast Roulade, Local Chanterelle
Mushrooms, Fried Polenta, Braised Turnip, Sage (gf, available df)*
- Gaufres de Risotto 29.
*Arborio Rice Waffles with Peas, Leeks, Tempura Cauliflower,
Field Mushrooms, Nine Vegetable Demi Glace, Miso Aioli
(gf, available df/vegan) - Add Scallops \$9*

LES VOYAGES

Four Small Courses

- The Pasture 67.
Vegetable Tart - Foie Gras - Duck - Lamb
- The Ocean 62.
Gravlox - Crab Veloute VGE - Scallops - Fish
- ✦ Chef's Seven Course Tasting Menu 92.
*Please order for the entire table.
Wine pairing available, five glasses \$40 p.p.*



Recent Verbal Offerings

*Butternut and Apple Soup,
Gingered Shrimp, Scallion
\$12*

*Crab Veloute "VGE"
Blue Crab and Celery Root Soup
Baked In a Puff Pastry Shell
(15 minute Preparation)
\$16*

*Herbed Tagliatelle with Roasted Artichoke,
Pancetta and Parmesan Crumbs
\$16*

*Pan Seared Sea Scallops, Roasted Vegetables,
Corn Puree, Black Truffle Vinaigrette
\$18*

*Crispy Beaded Veal Cutlet with Seared Foie Gras,
Wilted Watercress and a Farm Egg, Lemon Thyme Pan Jus (df)
\$42*

*Pan Seared Atlantic Branzino,
Fall Succotash and Brown Butter Beurre Blanc
\$36*

*Whole Boneless Lobster (1.5 lbs)
Newberg Sauce, Confit Fingerling Potatoes (gf)
(or)
A Simple Lemon and Butter Preparation (gf, df on request)
\$42*

Please Note: Restaurant menu may change/differ without update to the website.





Chef's Tasting Menu

*Cured and Rolled Foie Gras
Blueberry, Garden Jam,
Lemon Puree, Brioche Toast*



*Crab Veloute "VGE"
Blue Crab and Celery Root Soup
Baked in a Puff Pastry Shell*



*Pan Seared Sea Scallops,
Roasted Vegetables, Corn Puree,
Black Truffle Vinaigrette*



*Pan Seared Branzino
Fall Garden Succotash, Brown Butter
Beurre Blanc*



*Roasted Rack of Lamb
Berbere Roasted Vegetables,
Eggplant, Feta Cream, Fenugreek Sauce*



*Morbier,
Raw Honey, Apple, Pepitas*



Hot Dessert Souffle du Jour



Mignardises and Espresso

\$ 92 p.p.

*Please order for the entire table
Wine pairing, five glasses \$40 p.p.*





Desserts

- Pommes et Fromage 10.
Leonardsville Roasted Apples, Byler's Cheese Mousse, Oat and Almond Crumble, Summit Lake Honey (gf)
- Bombe au Chocolat 10.
Chocolate Mousse Filled Shell, Caramel, Rum Whipped Cream, Almonds
- Gateau a L'ananas 10.
Hummingbird Cake (Pineapple, Banana, Pecan) with Cream Cheese Frosting, Pina Colada Sorbet (gf)
- Quartet D'automne 12.
Carrot Cake Fritter, Chocolate Beet Cake, Butternut Squash and Maple Syrup Crème Brulee, Sweet Corn Ice Cream (gf)
- Ice Creams, Bowl/Trio 6/10.
Tahitian Vanilla, Chocolate, Strawberry Cherry Tarragon (gf)
- Sorbets 6/10.
Mango, Passion Fruit, Plum-Red Wine, Pina Colada (df, gf)
- Hot Dessert Souffle 13.
Seasonal preparation served with a choice of sauces (20 minutes preparation)

