

THE HORNED DORSET INN

FIRST COURSES

- Soupe a l'Oignon 13.
Onion Soup with Melted Aged Emmental (available gf,df)
- Soupe du Jour
- Coquilles Saint-Jacques 22.
*Pan Seared Fresh Sea Scallops with Sweet Corn Succotash,
Peruvian Pepper Puree and Fresh Herbs (gf, df)*
- Vol Au Vent de Homard 24.
*Maine Lobster in a Veloute Sauce with Spring Garnishes
Served in a Puff Pastry Shell (gf on request)*
- Cuisses de Grenouilles 16.
*Boneless Breaded Frogs Legs with Celery Root,
and an Herbed Aioli (df, gf)*
- Gnocchis de Printemps 15.
*Potato Gnocchi with Pancetta, Wild Ramps, Asparagus, Peas,
Mushrooms, Brown Butter and Shaved Parmesan Cheese
(df, on request)*
- Mushroom "Torchon" 15.
*Vegetarian "Foie Gras" Mousse, Made with Mushrooms, Cashews and Brandy,
Served with Brioche Toast and Cornichons
(df, gf, vegan on request)*
- Quatre Fromages 18.
*Four Ripened Artisanal Cheeses with Preserves and Raw Honey
- or as an After Dinner Course (gf on request)*

Seasonal produce is from our own organic garden



MAIN COURSES

Main Courses are preceded by a Seasonal Salad

Tournedo en Croute Royale	54.
<i>Foie Gras and Brioche Crusted Center Cut Filet, Pomme Puree, Red Onion Marmalade, Red Wine Tarragon Sauce (gf on request)</i>	
Cuisse de Canard Croustillante	42.
<i>Crispy Cured Confit Duck Leg with a Honey Five Spice Sauce, Braised Greens, Barley, Vichy Carrot Puree (gf, df on request)</i>	
Jarret d'Agneau de Perse	46.
<i>Persian Style Braised Lamb Shank with Sumac, Cinnamon, Fenugreek, and Pomegranate, Served with Saffron Rice (df, gf)</i>	
Medaillon de Veau Forestier	42.
<i>Lightly Breaded Veal Medallions, Local Exotic Mushrooms, Spring Greens, Madeira Sauce (df, gf on request)</i>	
Poisson du Jour	
<i>Fresh Fish Prepared in a Seasonal Manner</i>	
Tajine de Légumes	36.
<i>Moroccan Braised Vegetables with Dry Fruit with Citrus Basil Couscous and a Ras-al-Hanout Broth (df, v, gf on request)</i>	

DESSERTS

Marquis au Chocolate	14.
<i>Rich Chocolate Terrine with Cherry Almond Sauce, Whipped Cream (gf on request)</i>	
Gratin de Fruits	14.
<i>Fresh Berries in a Warm Citrus Sabayon Custard, Ginger Thins (df, gf on request)</i>	
Trio des Glaces	12.
<i>Homemade Ice Creams: Choice of 3 Seasonal Flavors</i>	
<i>Small Bowl of a Single Flavor</i>	8.
Souffle du Jour	15.
<i>Seasonal Hot Souffle (20 minutes preparation)</i>	

