

# 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, Roasted Hubbard Squash  
Puree, Fall Crumble, Brown Butter Vinaigrette (df and gf on request)*
- Homard Thermidor 24.  
*Maine Lobster Broiled in a Creamy Shallot, Tarragon and  
Dijon Sauce with Parmesan Cheese, Puff Pastry Croutons  
(gf on request)*
- Salade de Betteraves 16.  
*Roasted Beets, Herbed Goat Cheese, Pickled Leeks, Spiced  
Walnuts, Fennel Pollen and Citrus Vinaigrette (v,gf, df on request)*
- Gnocchi aux Courges 15.  
*Sauteed Potato Gnochi with Butternut Squash, Pancetta,  
Parmesan Cheese, Walnuts and Sage (v; 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*

- Boeuf Wellington** 54.  
*Sliced Beef Tenderloin over Puff Pastry and Mushroom Duxelles with Foie Gras Torchon and Port Wine Jus (gf or df on request)*
- Canard aux Agrumes** 44.  
*Duck Leg Confit with an Orange Cranberry Sauce, Wild Rice Winter Vegetables (gf and df on request)*
- Carré d'Agneau en Croûte** 46.  
*Roasted Rack of Lamb with a Mushroom Hazelnut Crust, Spiced Carrots, Crushed Potatoes, Maple Balsamic Glaze (gf or df on request)*
- Medaillons de Veau Forestier** 46.  
*Lightly Breaded Veal Medallions, Local Exotic Mushrooms, Braised Winter Greens, Celeriac, Lemon Jus (df or gf on request)*
- Poisson du Jour**  
*Fresh Fish Prepared in a Seasonal Manner*
- Tajine de Légumes** 36.  
*Moroccan Style Vegetables including Lentils, Spiced Carrot and Fried Artichoke with Citrus Couscous and Ras-el-Hanout Broth (v,df; gf on request)*

# DESSERTS

- Bombe au Chocolat** 14.  
*Rich Chocolate Cake filled with Chocolate Mousse, Whipped Cream, Holiday Garnishes (gf)*
- Sabayon de Poire Pochée** 14.  
*Poached Pear in a Moscato Custard with Ginger Crumble and Pomegranate (df, gf on request)*
- Trio des Glaces des Fêtes** 12.  
*Homemade Ice Creams: 3 Festive Flavors*
- Small Bowl of a Single Flavor* 8.
- Souffle du Jour** 15.  
*Seasonal Hot Souffle (20 minutes preparation)*

Notice : Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have a food allergy, please notify us! Thank you.

**No Separate Checks Please**

