

Valentine's Day at The Foundry Park Inn

First Impressions

Smoked Chicken Confit

Crispy Potato Galette and Papaya Chutney

Or

Cauliflower Au Gratin

In Coconut Cream, Mild Curry Spice, and Broiled Cave-aged Gruyere

Or

Wild Mushroom and Scallop Ragout

Presented in a Puff Pastry with Citron Béchamel and Chive Truffle Oil

Garden of Love

Organic Baby Spinach Salad

Honey-Balsamic Vinaigrette, "Ostenberg" Danish Blue, Candied Walnuts, Valentine's Onions

Or

Winter Endive and Baby Frisee

Warm Granny Smith Apple Vinaigrette, House-Smoked Bacon, Poached Pear,
Cherry Tomatoes

Or

Lobster Bisque

Wild Mushroom Chips, Cognac Infused Cream

Making Memories

Roasted Beef Tenderloin Medallions

Duchess Potatoes, Vegetable Bundle, Caramelized Shallot Demi-Glace

Or

Maple Glazed Boneless Pork Chop

Sweet Potato Pineapple Puree, Roasted Butternut Squash and Asparagus, Molasses Sauce

Or

Crab Stuffed Scottish Salmon

Saffron Pappardelle, Wilted Spinach with Shallots, Red Pepper Butter

Happily Ever After

Chocolate Mousse in Martini Glass

Layers of Rich Chocolate Mousse and Mascarpone, Topped with Whipped Cream
and Candied Orange Peel

Or

Flan & Macaroons

Apple Flan with Crispy Coconut macaroons and Chocolate Straw
