

# Stonecroft

An elegant 1807 inn



## Valentine's Day Dinner

Tuesday, February 14, 2012

**Free Welcome Glass of Champagne or Sparkling Cider**

### Appetizer Course

*Choose 1 per person*

Italian Wedding Soup  
Roast Pumpkin & Cauliflower Soup  
Crab and Lobster Fritters with spicy remoulade dipping sauce  
Stuffed Portobello Mushroom with sweet Italian sausage, baby spinach & goat cheese

### Salad Course

*Choose 1 per person*

*Served with house baked bread and flavored butter*

#### Caesar Salad

*Romaine hearts tossed in our house  
Caesar dressing with croutons  
and shaved parmesan*

#### Sweetheart Spinach Salad

*With baby spinach, Bermuda onion, honey  
roasted walnuts, gorgonzola cheese, fresh  
strawberries and a raspberry vinaigrette*

### Main Course

*Choose 1 per person*

#### 8 oz Filet Mignon

*Wrapped in applewood smoked bacon and  
grilled with a mushroom brandy au jus.  
Served with twice baked potato and  
Chef's choice of vegetable*

#### Cornish Game Hen

*Stuffed with apple & sausage cornbread  
stuffing and roasted with fresh herbs.  
Served with rice pilaf and Chef's  
choice of vegetable*

#### Lobster Raviolis

*Stuffed with lobster, onion, garlic and fresh  
herbs. Tossed with hand-picked lobster  
in a vodka cream sauce*

#### Baked Vegetable Wellington

*Individually baked with Marsala wine  
and mushroom cream sauce.*

#### Marinated Rack of Lamb

*Grilled New Zealand rack of lamb, marinated in rosemary, sage and garlic, grilled and  
served with a mint demi glaze, twice baked potato and Chef's choice of vegetable.*

### Dessert

*Choose 1 per person*

#### Chocolate Mousse Cake

#### Raspberry Garnished Cheesecake

*(both garnished with chocolate covered strawberries)*

***\$60.00 per person, plus tax & gratuity***