



THE GRILL AT THE PITTSTOWN INN

VALENTINE'S DAY MENU

Firsts

New England Clam Chowder ~11~

Hariyali Lamb Chops
marinated in mint, yogurt, aromatic indian spices, grilled , served with roasted bell pepper chutney ~16~

Gravlax
Salmon cured in gin, dill, sugar and mustard over thin crust crostini, creamy cilantro and dill sauces ~15~

Grilled Shrimp
marinated in hung yogurt, cloves, green cardamom, fenugreek leaves, tamarind and mint chutneys ~15~

Chicken Caprese
poached cherry tomatoes, fresh mozzarella and basil leaves, balsamic glaze ~14~

Parma Ham wrapped Asparagus
with pesto, garlic butter, pesto rosso ~13~

Citrus Goat cheese and Beetroot Tian
Carrots, beetroot pomace ~13~

Salads

The Inn's Caesar
romaine lettuce, grilled hearts of palm, house made caesar dressing, brio croutons, parmesan shavings ~10~

Golden Beetroot Carpaccio

capers, pink grapefruit, arugula, citrus vinaigrette, thin crust crostini ~13~ Alfalfa Sprouts and pumpkin poached in bay leaves, cinnamon and whole peppercorns, cranberry vinaigrette ~13~

Mains

Surf and Turf

seaweed wrapped filet mignon, jumbo prawns, sautéed broccolini, orange and saffron whipped potatoes ~46~

Sesame Crusted Tuna

warm asian salad, lemon rice ~34~

Catch of the Day

pan seared sea scallops, sautéed spinach, black and red caviar, pilaf rice ~39~

Crusted Salmon Fillet

green pea au gratin & jasmine rice, warm red radish and spinach salad ~30~

Baked Jumbo Shrimp

filled with crabmeat, carrots, celery, onions, over fettuccini, coconut and green cardamom sauce ~34~

Grilled Wild Boar Chops

mushroom glaze, roasted purple potatoes marinated in grain mustard, roasted root vegetables ~35~

Slow Roasted Chicken Galantine

warm couscous salad, red wine jus, button mushroom ragout ~28~

Inn's Ravioli

basil and ricotta cheese in plum sauce ~26~

For The Table

Asparagus spears, Broccolini, Sautéed Spinach, Mixed Vegetables, French Fries

A Very Happy Valentine's Day from all of us at The Pittstown Inn