



# WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

## Valentine's Day at the Inn *Dinner in The Restaurant*

### FIRST COURSE

#### Beef Tartare

Vadouvan, Crispy Caper, Black Radish Quail Egg

*Optional wine pairing: Marc Bredif, Chinon, Loire Valley, France, 2017*

Or

#### Striped Bass Ceviche

Blood Orange, Kumquat, Kiwi, Candied Pomelo Peel

*Optional wine pairing: Satellite, Sauvignon Blanc, Marlborough, NZ, 2020*

### SECOND COURSE

#### Braised Shortrib Agnolotti

Toasted Hazelnut, Salsify, White Truffle Jus

*Optional wine pairing: Castellare di Castellina, Chianti Classico, Tuscany, Italy, 2016*

Or

#### Pan Seared Scallops

Braised Swiss Chard, Pickled Persimmon, Osetra Caviar

*Optional wine pairing: Famille Hugel, Riesling, Alsace, France, 2016*

### THIRD COURSE

#### Filet Mignon

Parsnip Purée, Grilled Asparagus, Bordelaise

*Optional wine pairing: Coppola, "Director's Cut," Cabernet Sauvignon, Alexander Valley, CA, USA, 2018*

Or

#### Lobster Thermidor

Gruyere Crust, Potato Purée, Charred Broccoli

*Optional wine pairing: Hess Collection Chardonnay, Napa Valley, CA, USA, 2020*

### FOURTH COURSE

#### Flourless Chocolate Cake

Meringue, Mango, Passion Fruit

#### Coconut White Chocolate Mousse

Lime, Raspberry, Lychee

*Optional wine pairing: Taittinger, Brut, Champagne, Reims, France, NV*