



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: Chinon, Marc Bredif, 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, Italy, 2016

Or

Pan Seared Scallops

Braised Swiss Chard, Pickled Persimmon, Osetra Caviar

Optional wine pairing: Sonoma Cutrer Chardonnay, Sonoma County, USA, 2019

THIRD COURSE

Filet Mignon

Parsnip Purée, Grilled Asparagus, Bordelaise

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

Or

Lobster Thermidor

Gruyere Crust, Potato Purée, Charred Broccoli

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

FOURTH COURSE

Flourless Chocolate Cake

Meringue, Mango, Passion Fruit

Coconut White Chocolate Mousse

Lime, Raspberry, Lychee

Optional wine pairing: Champagne Nicolas Feuillate, Brut, Chouilly, France, NV