



Valentine's Day at the Inn
Dinner in The Restaurant

First Course

Stonington Lobster
Osetra caviar, celery root, leek, citrus

Second Course

Black Truffle Tagliatelle
Winter Black Truffle, Rhode Island Mushroom, Parmesan

Third Course

Filet Mignon
Herb Roasted Filet, duck fat potato, heirloom carrot, jus
Supplement for Snake River Farms Wagyu \$35

Dessert

Ruby Chocolate "breakable" Heart
Flourless chocolate torte, raspberry crumble, bittersweet mousse, strawberry reduction