



WEEKAPAU^G INN
1899-2024

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
Supplement for Alba White Truffle \$40*

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