

The Farmhouse Restaurant

Valentines Day 2012

Appetizers

The Farmhouse Crab Cake \$12

Petite version of the famous entrée resting on a bed of root vegetable ratatouille with a sherry tarragon cream

Vietnamese Spring Rolls \$8

Ground pork, vegetables, herbs and mushrooms with chilled rice pasta and a sesame soy vinaigrette

Shrimp and Avocado \$10

Chilled jumbo shrimp, sliced avocado and warm tomato relish finished with curried lime mayo and an avocado vinaigrette

House Pate with Cognac & Cream \$11

Served with cornichons, wholegrain mustard and fig preserves with grilled pumpernickel bread

Oysters on the Half Shell \$Market

Freshly shucked variety of oysters served with a cucumber relish, mignonette and cocktail sauce

Wild Boar Chops \$12

Pan roasted and served with lingonberry sauce

Lobster Risotto \$10

Creamy risotto with tender chunks of lobster, porcini mushrooms and goat cheese

Pan Seared Scallops \$12

Toasted macadamia nut crusted scallops finished with a pineapple rum sauce

Soups

Farmhouse Mushroom Soup \$7

A delightful combination of mushrooms, finely diced vegetables, apples, herbs and cream

Lobster Bisque \$7

With a truffle crostini

Welsh Oyster Stew \$9

Traditional Welsh oyster stew, gently simmered & seasoned. Made to order and topped with a homemade buttermilk and chive biscuit

Salads

Classic Caesar Salad \$8

Chilled Romaine tossed to order with Farmhouse croutons and freshly grated locatelli cheese

Spinach Salad \$7

Fresh baby spinach, mushrooms, apples, walnuts, dried cranberries and bleu cheese served with walnut balsamic vinaigrette

Warm Goat Cheese Salad \$9

Mixed greens tossed with pancetta, dried cranberries, toasted pine nuts and warm goat cheese with port dressing

Entrees

The Farmhouse Crab Cakes \$34

Prepared with jumbo lump crab, lightly pan seared and finished in the oven; served with a whole grain mustard sauce

Center Cut Filet Mignon \$35

Served with sautéed exotic mushrooms and red wine demi

Long Island Duck \$28

Roasted boneless duckling finished with a blood orange sauce and served with wild rice and chef's vegetable

New York Strip Steak Au Poivre \$34

Encrusted with a cracked melange of peppercorns and finished with a cognac cream sauce

New Zealand Lamb Loin Chops \$34

Pan roasted with a rosemary infused lamb demi

Salmon Fillet \$29

Pan roasted with a bacon-horseradish crust over sautéed spinach and finished with a lemon butter sauce

Surf and Turf \$35

The Farmhouse crab cake with a whole grain mustard sauce and filet mignon pan seared and served with an exotic mushroom sauté

Fish Du Jour \$Market