

Saturday Evening

Dinner at the Ship Lantern Inn

\$42. ~~\$55~~ Per Person ~ Prix Fixe

4:00 ~ 6:00

Set
Dec. 9th
5:30

Apéritifs ~ Choice Of

A Flute of Champagne or Kir Royale

Appetizers ~ Choice Of

Roasted Garden Vegetable, Wild Mushroom, and Montrachet Cheese Strudel

Pan Seared Jumbo Shrimp ~ Grape Tomato and Basil Garlic Butter

Gnocchi Toscano with Braised Fennel, Roasted Shallots, and Heirloom Grape Tomatoes

Chef Dana's Soup du Jour

Salad

Spring Mix of Mesclun Greens with Hudson Valley Apples and Pecans ~ Raspberry Vinaigrette

Entrées ~ Choice Of

Parmigiano Crusted Domestic Swordfish Steak ~ Citrus and Shallot Beurre Blanc

Oven Roasted Fazio Farm Chicken ~ Wild Mushroom and Artichoke Heart Duxelle

House Aged New York Cut Black Angus Steak ~ Wild Mushroom Truffle Jus Lie

Oven Braised Pork Osso Buco ~ Risotto alla Milanese

Desserts ~ Choice Of

Chocolate Pecan Tart

Sorbet Selections

Caramel Custard

Ice Cream Flavors

Profiteroles with Homestyle Vanilla Bean Ice Cream and a Swiss Chocolate Sauce

Dinner Beverages ~ Choice Of

Freshly Brewed Coffee or G.H. Ford Tea Selections

This Dinner Menu is a Special Promotion Available to Parties of Twenty Guests or Less

Sorry, No Exceptions or Substitutions