

*The Elkridge Furnace Inn*  
**“Top of the Inn” New Year’s Eve 2009**

*\$150 per person including tax and service*

*\$225 per person to have meal paired with wine*

**\* You must call 410.379.9336 to reserve the Top of the Inn\***

*Chef’s Amuse*

**Sauterne Glazed Foie Gras**

*Served with brioche and white grapes*

*Appetizer*

**Citron Vodka Cured Scallop Carpaccio**

*Paper thin cured with pickled red onion, chives,  
herb oil and an orange peel vinegar gastrique*

*Poisson*

**Mustard and Crab Crusted Halibut Filet**

*Served with quinoa and a lemon thyme beurre blanc*

*Salad*

**Duck Proscuitto Salad**

*With winter greens, shallots, shaved fennel and cranberries  
with a champagne vinaigrette*

*Revele*

**Beef Filet**

*Cooked to order and served with a demi glace, roasted garlic  
pommes duchess, haricot verts and truffle paté on a crouton*

**or**

**Petit Beef Filet and a Petit Lobster Tail**

*With a demi glace, tarragon lobster whipped potatoes  
and haricot verts*

*Dessert*

**Crêpes Suzette with Crème Patisiere**

*Prepared tableside by Executive Chef, Daniel Wecker*

# The Elkridge Furnace Inn

## New Year's Eve 2009

Prix Fixe

3 Course \$70.00; 4 Course \$75.00; 5 Course \$80.00

4 Course with Chef's Wine Selection \$100.00 (3 oz wine pour)

Prices do **not** include tax & gratuity

### **SOUPS**

#### ***Pumpkin Soup***

*Topped with bourbon croutons and nutmeg cream*

#### ***Wild Mushroom Consommé***

*Finished with a black truffle oil crouton*

#### ***Cream of Baltimore Soup***

*Topped with jumbo lump crab meat*

### **APPETIZERS**

#### ***Piquillo Peppers***

*Stuffed with goats cheese, sultanas and pine nuts,  
served with micro greens tossed in Spanish olive oil and a sherry vinegar reduction*

#### ***Escargot Bleu de Bresse***

*Served with garlic, shallots, cream and melted blue cheese*

#### ***Foie Gras***

*Served with a spiced apple bread pudding and a calvados and currant sauce*

#### ***Marinated Seared Scallops and Shrimp***

*Served with saffron onions, micros, and cilantro oil*

#### ***Venison Sausage & Roasted Chestnuts***

*With fresh pumpkin bread, sweet and sour pear preserves and spiced pumpkinseed oil*

### **SALADS**

#### ***Wild Boar Bacon Salad***

*Crisp wild boar bacon served over baby greens  
with balsamic marinated cipollini onions, marinated artichokes, and roasted tomatoes*

#### ***Tuscan Salad***

*Mesclun greens with ricotta salata, marinated olives and tomatoes  
on a sourdough crouton with a warm shallot vinaigrette*

#### ***Spinach & Oyster Salad***

*Baby spinach topped with pan fried oysters, marinated baby tomatoes, and mignonette dressing*

#### ***Bundled Caesar Salad***

*With croutons, parmesan cheese, Beefsteak tomatoes, delicate white anchovies and quail eggs*

### **ENTRÉES**

#### ***Portabella Mushroom & Roasted Vegetable Napoleon***

*Layered portabella, roasted eggplant, roasted peppers, white bean and walnut hummus  
and wilted spinach, served with a basil and tomato coulis*

#### ***Seared Duck Moullard Breast & Confit Leg & Thigh***

*With Brussel sprouts, a shallot and pancetta faro pilaf, and a Marsala wine sauce*

#### ***Braised Pork Shank***

*Over creamy, cheesy polenta with baby carrots, cipollinis, and a bourbon molasses sauce*

#### ***Venison Cutlettes***

*With a dijonnaise sauce, wilted Swiss chard, and a root vegetable and potato ragout*

#### ***Sautéed Shrimp and Scallops***

*Over tarragon risotto with a Marseilles sauce and braised fennel bulb*

#### ***Roasted Halibut Filet***

*Served with a lemon beurre blanc, baby carrots and a tarragon risotto*

#### ***Prime NY Strip***

*Cooked to order, topped with Affine blue cheese and served with a galette of potatoes dauphinoise, wild mushrooms and a demi glace sauce*

#### ***Veal Scaloppini Grenobloise***

*Served with a Grenobloise sauce made of lemon, butter, capers and brown sauce, creamy polenta and wilted spinach*

#### ***Lamb Tenderloin***

*Served over a ragout of baby potatoes, artichokes, roasted peppers, olives and feta cheese with a rosemary bordelaise sauce*

### **DESSERTS**

*Any Selection of a House Made Dessert or Assorted Cheese Plate*