

The Elkridge Furnace Inn

Champagne Brunch

February 14, 2010

\$35.00 includes choice of French champagne or mimosa; apple juice, orange juice, or tomato juice; coffee or tea; basket of fresh baked pastries, muffins, and scones; choice of one appetizer, side dish and entrée with vegetables

Appetizers

Fruit Salad

Fresh, seasonal fruit and berries

French Toast

Thick cut French Bread soaked in whole eggs and cream, sautéed in butter and served with Gran Mariner butter

Crêpes

Filled with cinnamon cream cheese and topped with marinated strawberries

House Salad

Mesclun greens, vegetable garniture and raspberry walnut vinaigrette

Caesar Salad

Romaine lettuce and radicchio topped with white anchovies, croutons and homemade dressing

Gravlax

House cured salmon with lemon and dill

Entrées

Quiche Du Jour

Deep dish, rich with eggs, cream and imported cheeses. Ask your server for today's selection.

Omelette

Choice of peppers, onions, mushrooms, cheddar, and Swiss.

Crab Cakes Benedict

Two poached eggs served over toasted Brioche with sun-dried tomato Hollandaise sauce.

Shrimp Grits

Sautéed shrimp over cheesy grits with a spicy Tasso pork tomato sauce

Salmon Filet

Served with lemon Béchamel

Seafood Crêpes "Nantua"

A house favorite. Shrimp, scallops, and crabmeat rolled in a crepe and topped with a lobster & crayfish sauce

Steak & Egg

Steak du jour topped with an over easy egg. Ask your server for today's steak selection.

Spinach, Mushroom, Roasted Tomato &

Gruyere Crêpes

Topped with lemon crème fraîche and pine nuts

Sides

Potatoes Dauphinoise Gruyere

Scalloped potatoes with Gruyere cheese, cream and garlic

Potatoes O'Brien

Home fried, diced potatoes with peppers and onions

Canadian Bacon

Bacon

Traditional, center cut smoked

Maple Link Sausage

Baked Sweet Potato Hash

Any Selection from our House Made Dessert Tray

The Elkridge Furnace Inn
“Top of the Inn”
Valentine’s Day, 2010

CHEF’S AMUSE

Seared Foie Gras

Served with brioche and white grapes & sauternes

APPETIZER

Colossal Crab and Shrimp Cocktail

Served with a champagne mignonette sauce

POISSON

Seared Sashimi Tuna

*Seared sashimi tuna with saffron risotto, julienne vegetables,
fried onions and a tarragon shallot mornay*

SALAD

Duck Proscuitto Salad

*With pistachios served over arugula
and frisée with blue cheese and cherry gastrique*

ENTREE

*Cornmeal Crusted Rockfish
with Jumbo Lump Crab Topping*

*Served over creamy polenta with braised fennel
and a Pernod cream sauce*

or

Beef Tenderloin and Colossal Shrimp

*Cooked to order, served with a potato & smoked mozzarella
galette, leeks, onions & asparagus; and Béarnaise sauce*

DESSERT

*Chocolate & Vanilla Croquembuche
with Strawberries*

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Valentine's Dinner 2010

Prix Fixe Dinner

3-Course - \$65/per person

4-Course - \$75/per person

5-Course - \$82/per person

Prices do not include tax & gratuity

APPETIZERS

Escargot

With a provençal cream sauce with garlic and pommes gaufrettes

Colossal Shrimp and Crab Cocktail

Served with tarragon mustard and a lemon crème fraîche

Risotto Cake

Stuffed with pancetta and gruyere with a Gran Gala sauce

Mozzarella "Caprese"

*Tomatoes, fresh mozzarella, basil, rosemary crostini,
extra virgin olive oil and a balsamic reduction*

House Made Paté

Served with French bread croutons, celeriac salad and marinated cauliflower

SOUP

Savory Butternut Squash Soup

Vegetable stock based, and garnished with chipotle cream

Cream of Baltimore

With artisan bread and fried shallots

Roasted Five Onion Soup

Served with a cheese crouton

SALADS

House Caesar Salad

*"Stacked" Caesar salad with croutons, parmesan cheese,
Beefsteak tomatoes, delicate white anchovies and quail eggs*

Fried Oyster Panzanella Salad

*Artisan torn bread, lettuce, tomatoes and fried oysters
served with a tarragon, pearl onion and tomato remoulade*

Fennel Salad

Peccorino Romano and greens over shaved fennel, pine nuts, and sundried tomatoes with a red wine vinaigrette

Duck Proscuitto Salad

*With pistachios served over arugula
and frisée with blue cheese and cherry gastrique*

ENTREES

Roasted Vegetable Croustade

Savory croustade with roasted vegetables, chef made gruyere cheese served with a celeriac and potato puree and a wild mushroom sauce

Pheasant

Served over barley pilaf with wilted greens and a sage chestnut sauce

Prime NY Strip

Cooked to order and served with a potato & smoked mozzarella, leeks & onions and asparagus; topped with a balsamic Bordelaise sauce

Sautéed Shrimp

Served with saffron risotto, julienne vegetables, fried leeks and a tarragon shallot Mornay

Sautéed Flounder "Princess"

Served with asparagus, cooked tomato concasser and a lemon butter beurre noisette

Veal Cutlettes

Topped with wild mushrooms, served with creamy polenta, winter vegetables and a Marsala truffle sauce

Crispy "Skin On" Duck Breast À L'Orange

Served with wild rice and haricot verts

Pan Seared Scallops

Served with salsify and a citrus snow pea and baby potato salad, finished with a citrus aioli

DESSERTS

This spectacular array of fresh desserts and pastries are prepared and baked on premise

Desserts are yet to be determined, but rest assured they will be delicious!