

# Dinner Menu

## STARTERS

### *Champagne Scallop Soup*

*A delicious blend of scallops, cream and champagne.*

### *Stokesay Onion Soup Gratinée*

*Rich beef stock, caramelized onions, croutons, topped with browned Finlandia Swiss*

### *Jumbo Gulf Shrimp Cocktail*

*Four jumbo Gulf shrimp with lemon horseradish cocktail sauce.*

### *Carpaccio*

*Paper thin-sliced raw tenderloin of beef topped with shaved Parmesan, minced red onion capers, Extra-virgin olive oil, cracked black pepper, arugula and sea salt.*

### *Foie Gras*

*Seared grade-A Foie-Gras on toasted brioche with cherry gastrique, dressed micro greens and honey comb accompanied with Baron Herzog Black Muscat.*

### *Asparagus and Brie en Croute*

*Poached egg vinaigrette and pink peppercorn dust.*

### *Coquille Saint Jacques*

*Day Boat Scallops seared with mushroom, white wine and leeks, topped with gruyere and baked golden brown.*

### *Green Tea Crusted Ahi Tuna*

*Sushi grade Ahi Tuna crusted in green tea leaves seared rare with sesame baby bok choy and a creamy coconut ponzu sauce.*

## SALADS

### *Lords Salad*

*Stokesay lettuce blend tossed in herbal vinaigrette with marinated hearts of palm, avocado, grape tomato, shaved red onion, and cucumber.*

### *Stokesay Caesar Salad*

*Crisp romaine hearts, herb croutons, our own dressing, grated parmesan reggiano tuille and anchovies.*

### *Princess Salad*

*Living Bibb lettuce and baby spinach dressed in cider walnut vinaigrette with candied apple wood smoked pepper bacon, chive, diced green apple, dried cranberry, and shaved red onion.*

## ENTREES

### *Filet Mignon*

*Grilled Angus beef center cut filet with marble fingerlings, thyme scented demi glace caramelized whole shallot, and asparagus.*

### *Moulard Duck Confit*

*Crispy braised duck leg, frisee parsley salad with sherry vinaigrette and poached duck egg.*

### *Veal Osso Bucco*

*Veal shank braised in white wine and fresh oranges served with creamy herbed polenta cippolini onions, baby carrots and petit pois.*

### *Skate Wing*

*Sautéed skate wing, Sancerre brown butter sauce over pomme purée, marinated artichoke hearts and caramelized cauliflower.*

### *Maple Glazed Free Range Chicken*

*Roasted breast of chicken covered in maple cider glaze and crispy herb crust Israeli cous cous, cauliflower, and pickled cippolini.*

### *Seared Diver Scallops*

*Day Boat Diver scallops, blood orange sauce, lobster mashed potatoes and baby bok choy.*

### *Queens Garden Pappardelle*

*Wide egg noodle pasta with artichokes, blended mushrooms, tomato, baby peas and asparagus in white wine cream sauce with herbs.*

### *Crispy Pan Seared Salmon*

*Over spring vegetable risotto with tomato lemongrass broth.*

## STOKESAY CASTLE SPECIALTIES

### *Whole Maine Lobster*

*Two pound fresh Maine lobster with Late Harvest Cream Sauce served over saffron linguini pasta with braised fennel and leeks.*

### *Sautéed Lump Crab Cakes*

*All lump crab cakes over crispy panko tomato slices, sweet corn succotash and confit potatoes.*

### *Rack of Lamb*

*Coated in French mustard and gremolata, patty pan squash, baby carrots and sun dried tomato pomme purée, finished with natural lamb au jus.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness