

THE RAMS HEAD INN

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# VALENTINE'S DAY

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## STARTER

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### **BUTTERNUT SQUASH BISQUE**

LOBSTER GARNISH

### **KALE CAESAR SALAD**

CRISPY PARMESAN POLENTA CROUTONS

### **BACON WRAPPED SCALLOPS**

ZESTY LEMON BUTTER

### **BEET AND GOAT CHEESE SALAD**

BABY ARUGULA, BLUEBERRY BALSAMIC

## MAIN

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### **CHATEAUBRIAND**

CENTER-CUT BEEF TENDERLOIN, RED WINE DEMI,  
ROASTED POTATOES, ASPARAGUS (SHARED FOR 2)

### **DUCK A L'ORANGE**

ROASTED HALF LONG ISLAND DUCK WILD RICE AND BABY CARROTS

### **ORGANIC SEARED SALMON**

GARLIC HONEY BUTTER, JASMINE RICE, SAUTÉED SPINACH

### **WILD MUSHROOM RAVIOLI**

PARMESAN CREAM

## DESSERT

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### **VANILLA CRÈME BRÛLÉE**

### **TOASTED ALMOND CREAM CAKE**

### **CHOCOLATE LAVA CAKE À LA MODE**

### **MIXED BERRIES, GRAND MARINER, ORANGE ZEST CREAM**

\* THIS MENU ITEM IS COOKED TO ORDER OR IS SERVED RAW. FISH, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ~ PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES ~