

SUGAR HILL INN

Four Course Prix Fixe

Dinner menu

Beginnings

Trio of Soups

The Chefs selection of His Favorite Soups

Wild Mushroom Ravioli

Ragout of Wild Mushrooms, Cheese Fondue and Sunny Side Up Quail Egg

Sweetbreads and Gnocchi

Sautéed Veal Sweetbreads, Sage Infused Potato Gnocchi, Red Wine Sauce

"Surf and Turf"

Slow Braised Beef Short Rib and Seared Scallop
Natural Reduction and Crispy Onion

Whipped Brie Cheese

Red Wine Spiced Poached Pear, Crostini and Spiced Walnuts

Salads

Chef Val's Signature Caesar Salad

Parmesan Custard, Chiffonade of Romaine Lettuce, Mini Croutons
House Made Caesar Dressing

Smoked Spinach and Vermont Chevre Cheese Fritter

Dried Dates, Pickled Red Onion, Spiced Walnuts, Meyer Lemon Vinaigrette

Entrées

Duck- Three Ways

Sautéed Breast, Confit of Leg and Foie Gras Ravioli
Gingered Cauliflower, Frenched Green Beans and Orange Gastrique

Farm Raised Idaho Trout

Morel Mushrooms, Lobster and Pea "Caviar"
Chive Whipped Potatoes and White Wine and Lemon Nage

Rack of Australian Lamb

Almond Croquette Potato, Broccolini, Carrot Pernod Puree
Maple Rosemary Demi-Glace

Horseradish Crusted Filet of Beef Tenderloin

Scallion Potato Cake, Herb Butter
Baby Carrots and Roasted Cipollini Onion

"Mac and Cheese"

Macaroni, Truffle Bechamel, Harman's Aged Cheddar Cheese, Panko Crust

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