

The Crystal Lake Cafe

February 14th, 2012

Appetizers

Steamed mussels with andouille, garlic, lemon, smoked onions, Dry Riesling, bay leaf, tomato and chorizo.

Hunter sausage with cornichons, mustard, chutney and toasted focaccia.

Smoked red pepper and white bean puree on crostini with basil.

Seared scallops with crispy wontons, soy-ginger glaze, snow peas and orange zest.

Salads

Mixed greens with red wine vinaigrette.

Caesar with Romaine, kalamata olives, red onion, Romano and crostini.
Roasted butternut squash, candied pecans, crispy shallots, balsamic dried cherries and Gorgonzola with maple-balsamic vinaigrette.

Entrees

Surf and Turf- Grilled High Point Farms beef tenderloin and lobster ravioli with béarnaise, mashed potatoes and asparagus.

Grilled strip steak with mashed potatoes, haricot verts, demi-glace, blue cheese and crispy shallots.

Cornish game hen with braised greens and rice pilaf.

Bourbon braised pork shoulder with winter vegetables over polenta.

Seafood stew with mussels, scallops, salmon and shrimp in a tomato, fennel and saffron broth with garlic bread.

Butternut squash ravioli with brown butter, sage, Romano, toasted pecans and thyme over braised kale.

Dessert

Salted caramel custard with whipped crème fraiche.

Bittersweet chocolate torte with ganache and whipped cream.

Sorbet Trio- Pear-Riesling, Cranberry-Sapphire and Pear Apparition with lemon-almond tuilles.