HONEY CREEK INN

Valentines Menu

STARTER

CRAB OSCAR - gf

Succulent lump crab, warmed with sweet cream butter, served over pomme pave (layered crispy potatoes), and served with mustard seed Béarnaise, fresh tarragon, and chive

SALAD/SOUP

served w/ fresh baked bread & house made butter

ROASTED CARROT VELOUTE - gf

Winter carrots, roasted in olive oil and honey, blended with aromatic leeks, shallot, and ginger, served with carrot top foam and carrot chips

OR

CHARRED CARROT SALAD - gf

Charred winter carrots, white bean puree, herbed labneh, fresh greens, toasted Marcona almonds, with champagne vinaigrette

ENTREE

Main course options are served with Robochon potatoes (gf)
& butter-poached asparagus (gf)

****ADD A KERRYGOLD BUTTER-POACHED, 5-OUNCE SOUTH AFRICAN ROCK LOBSTER TAIL - $20**
****ADD AN ADDITIONAL 6-OUNCE FILET MIGNON - $22**

DOVER SOLE GRENOBLOISE - gf avail.

Wild-caught dover sole filet, basted in foaming butter, accented by Mediterranean capers, lemon segments, chervil, and golden brioche

OR

FILET MIGNON - gf

6-ounce filet mignon, encrusted with aromatic Herbs de Provence and Tellicherry peppercorn, served with a silken Garniture de Moelle (bone marrow infused Bordelaise), and pea shoots

Vegetarian option available 🌱 Email info@cannonsburgvillage.com

DESSERT

COFFEE & CREAM - gf

Pot de Crème, infused with cracked heirloom coffee beans, chocolate “soil”, blood orange gel, finished with coffee-cardamom consommé