

Easter AT THE DORSET INN

APPETIZERS

Sweet Pea Bisque ~ 7/10
Lemon Crème Fraîche

Carrot Ginger Soup ~ 7/10
Toasted Macadamia Nuts

Roasted & Chilled Gulf Shrimp ~ 15
Citrus Cocktail Sauce, Confetti Slaw

Warm Beet Salad ~ 14
*Spinach, Maplebrook Feta, Toasted Pecans,
Lemon Herb Vinaigrette*

Shaved Fennel & Arugula Salad ~ 12
*Orange Cranberry Vinaigrette, Sweet Red Onion,
Toasted Pecans, Dried Cranberries*

Applewood Smoked Faroe Island Salmon ~ 16
*House Smoked, Maple Cured, Citron Vodka Crème Fraîche,
Caper Berries, Herb Crostini*

ENTRÉES

Stuffed French Toast ~ 16
Peaches & Cream, Maple Syrup

House Smoked Turkey Hash ~ 18
Poached Eggs, Tomato Herb Hollandaise, Toasted Pine Nuts

Blue Crab & Cheddar Omelette ~ 14
Spring Inn Salad

Dorset Inn "Benny" ~ 17
*Wallingford Locker Ham, Poached Eggs, English Muffin,
Fresh Basil Hollandaise*

Slow Roasted Angus Prime Rib ~ 24
Au Jus, Horseradish Cream, Mashed Potatoes

Maple Pecan Pesto Crusted Faroe Island Salmon ~ 22
Wild Rice Pilaf

Braised Lamb Shank ~ 23
Rosemary Gnocchi, Roasted Garlic Jus

Wallingford Locker Ham ~ 19
Cheddar Biscuit, Maple Mustard Sauce

DESSERTS

Peach & Strawberry Cobbler ~ 10
Vanilla Ice Cream

Dorset Rising Carrot Cake ~ 10
Finished with the Ultimate Cream Cheese Frosting

Dorset Rising's Chocolate Chip Cookie Sundae ~ 10
Hot Fudge Sauce, Toasted Pecans, Vanilla & Chocolate Ice Cream

Bread Pudding ~ 9
Maple Whiskey Sauce & Fresh Whipped Cream

Flourless Chocolate Torte ~ 10
Chocolate Mousse, Dark Chocolate Ganache, Raspberry Coulis

Ice Cream ~ 8
*Chocolate Barn Vanilla, Callebaut Chocolate or Coffee
Make it a Sundae:*

*Dark Chocolate Hot Fudge Sauce ~ Add 2.00
Fresh Whipped Cream ~ Add 2.00*

COCKTAILS

Mimosa ~ 12
Champagne & Orange Juice

Grasshopper ~ 10
Crème de Menthe, Crème de Cacao, Cream

Pink Squirrel ~ 10
Crème de Noyaux, Crème de Cacao, Cream

