



VALENTINE'S DAY COCKTAIL SPECIALS



Sweetheart Old Fashioned \$16

Makers Mark bourbon, Tempus Fugit creme de cacao la vanil,
muddled strawberries, chocolate bitters

Love Potion #9 \$14

Titos vodka, pama pomegranate liqueur,
peach schnapps, lime juice

Valentino \$16

Grey Goose vodka, campari, Carpano Antica
sweet vermouht,orange twist

Spicy Lover Margarita \$17

jalapeño tequila, fresh strawberries and lime juice,
Chinola passionfruit liqueur, sugar rim

Cherry Bourbon Smash \$16.75

Old Forrester 100 proof bourbon, cherry liqueur
muddled orange, amarena cherries

French Kiss \$14

Nolet's gin, Combiier Framboise raspberry liqueur,
fresh lemon juice, pio prosecco

WASHINGTON CROSSING INN VALENTINE'S DAY MENU

Friday, Feb. 13 & Saturday, Feb. 14 • 4-9pm | Sunday, Feb 15 • 4-8pm
\$105 pp plus tax & gratuity

If using a credit card, there is a 3.5% processing fee

WELCOME FLUTE OF CHAMPAGNE

FIRST COURSE

Amuse Bouche

jumbo shrimp with corn and avocado salsa

SECOND COURSE

Washington Crossing Salad
mixed greens, spiced pecans, cranberries,
goat cheese, fig vinaigrette GF, V

Caesar Salad
romaine heart, cherry tomato, croutons,
shaved grana padano, parmesan dressing

Shrimp Cocktail
jumbo white shrimp, horseradish cocktail sauce,
lemon GF, DF

Lobster Bisque

Baked Oysters
panko breadcrumbs, spinach,
garlic herb butter sauce

Fried Calamari
hot cherry pepper, green onion,
marinara, dill sour cream

PASTA COURSE

Rigatoni Alla Vodka

tomato cream sauce, prosciutto, parsley, parmesan, shaved grana padano
Can be prepared vegetarian

FOURTH COURSE

Grilled Filet Mignon (8 oz.)
scalloped potatoes, vegetable bundle,
red wine demi-glace

Vegan Chickpea Loaf
grilled asparagus, roasted herb fingerling potatoes,
mole blanco sauce V, VE, GF

Grilled Bone-In Veal Chop
hollandaise sauce, baked potato,
roasted brussels sprouts GF

Chicken Roulade
fontina cheese, spinach, sun dried tomato pesto,
madeira shitake mushroom sauce,
blended rice, sautéed garlic broccoli rabe

Crab-Stuffed Lobster Tail
mashed potatoes, sautéed garlic broccolini

Citrus-Glazed Sautéed Halibut
cauliflower rice, haricot verts GF

DESSERT

Opal Noire
chocolate sponge, milk chocolate mousse,
strawberry cremeux

White Satin Raspberry Tart
white chocolate ganache with orange
& raspberry in a buttery sable tart

Flourless Chocolate Cake
decadent & rich flourless chocolate cake, dark chocolate ganache GF

FRENCH MACARONS FOR TWO

(GF) Gluten Free • (V) Vegetarian • (DF) Dairy Free • (VE) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

There is a sharing charge of 25%. A 20% gratuity will be added for parties of eight or more.

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