Washington Crossing Inn VALENTINE'S DAY MENU

3-course prix fixe menu • \$80 pp plus tax & gratuity
If using a credit card, there is a 3.5% processing fee

FIRST COURSE

Washington Crossing Salad 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 pepper, green onion, marinara, dill sour cream

SECOND COURSE

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

Mushroom Ravioli

fresh-roasted tomato sauce V

Grilled Bone-In Veal Chop

bearnaise sauce, baked potato, roasted brussels sprouts GF

Sautéed Scallops

mushroom risotto, sautéed broccoli rabe, balsamic glaze reduction GF

Crab-Stuffed Lobster Tail

mashed potatoes, sautéed garlic broccolini

Citrus-Glazed Sautéed Halibut

cauliflower rice, haricot verts GF

DESSERT

Chocolate Wishes & Strawberry Kisses

chocolate sponge, strawberry mousse, strawberry cremeux, strawberry compote, chocolate cookie streusel

Chocolate-Covered Strawberries

fresh ripe jumbo strawberries coated in smooth silky chocolate

Flourless Chocolate Cake GF

decadent & rich flourless chocolate cake, dark chocolate ganache

(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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