

The 1425 Inn Sample Menus

Dinner

Sample Menu 1

Salad

Mixed Green Salad with Fresh Peaches, Candied Pecans, and Champagne Vinaigrette

Main Course

Skillet-seared Flat Iron Steak
Frenched Chicken Breast with Chimichurri Sauce
Summer Vegetable with Risotto
Sweet Corn Succotash

Dessert

Fresh Blueberry Cobbler with Ice Cream

Sample Menu 2

Salad

Shaved Brussels Sprouts and Radicchio Salad with Craisins, Basil and Toasted Almonds with
Lemon Vinaigrette

Main Course

Braised Beef Short Rib with Cabernet Demi Glace
Seared Salmon with Citrus Buerre Blanc
Wild Rice with Red Quinoa
Roasted Asparagus with Sauce Gribiche (French Chopped Egg and Caper Vinaigrette)

Dessert

Chocolate Cake

Guests are permitted to bring their own champagne, wine, or beer upon approval.

Sample Menu 3

First Course

Porcini Mushroom Bisque garnished with Crispy Pork Belly and Sage

Second Course

Baby Arugula Salad with Shaved Red Onion, Fresh Raspberries, Goat Cheese Fritters, and Raspberry Vinaigrette

Third Course

8-ounce Filet Mignon

Root Vegetable Hash

Braised Kale

Burgundy & Rosemary Reduction

Fourth Course

Dark Chocolate and Sea Salt Torte

Cocoa Amaretto Mousse with Macerated Berries

Guests are permitted to bring their own champagne, wine, or beer upon approval.