

2018 New Year's Eve Inn Dinner Menu

❖ Welcome reception with Laurita Wine **
and our assorted cheese and fruit board with crackers

❖ Tuscan Vegetable Soup

Classic rustic recipe with fresh vegetables and herbs
Wine and Parmesan create a complete complex flavor

❖ Chopped Italian Salad

Topped with our special lemon herb vinaigrette dressing

❖ Entrees

Served with country roasted potatoes,
Parmesan roasted green beans
Artisan bread

Chesapeake Bay Crab Cakes

Hand picked jumbo crabmeat in our signature crab cakes.
Traditional Chesapeake style Served with Inn-Made Remoulade Sauce

Sliced Tenderloin of Beef Medallions

Tender beef in a rich pan seared herb sauce
The sauce is simple but flavorful

Wild Caught Salmon

Baked salmon with lemon rosemary butter

Eggplant Rollatini

Thinly sliced eggplant lightly breaded and pan fried stuffed with
Mozzarella and fresh ricotta cheese and baked in a homemade tomato sauce
Served with linguini and Inn made marinara sauce

Open Faced Chicken Corden Bleu

We gave this recipe a twist creating a mouthwatering result
Pan seared version, no breading, which melts in your mouth

❖ Dessert

Classic Tiramisu
Coffee or Tea

**Laurita Wines can be ordered for your table at dinner