

# The Ship Lantern Inn Fall Restaurant Week November 9th – 22nd

Beverages, Tax, and Gratuity are not Included

## ~ Appetizers ~

*Choice Of*

Tri Colored Beets and Sorbello Farms Arugula Salad ~  
Ricotta Salata, Dried Cranberries, Spicy Walnuts, and Graham's Port Reduction  
*or*

Ship Lantern Inn Farms Cream of Butternut Squash Bisque ~  
Hudson Valley Honey and Caramelized Walnuts  
*or*

Red Chile Dusted and Roasted Garlic Panama Shrimp ~  
Millbrook Winery Chardonnay, Butter Beans, Lemon, and Green Onion Cous-Cous  
*or*

Truffle scented Wild Mushroom Risotto with Coach Farms' Goat Cheese ~  
Roasted Tomato and Asparagus

## ~ Entrées ~

*Choice Of*

Petit Nature Veal Osso Buco ~  
Coach Farm Goat Cheese and Rosemary Scented Risotto  
*or*

Orecchiette with Maryland Crabmeat, Asparagus, and Coach Farms Goat Cheese ~  
Sun-Dried Tomato Pesto  
*or*

Crown Maple Syrup, Sauza Tequila, Lime Glazed Fillet of Irish Organic Salmon ~  
Fresh Herb Quinoa and Broccoli Robe Compote  
*or*

Hudson Valley Roast Free Range Turkey ~  
Apple - Walnut Stuffing and Sweet Cranberry Chutney

## ~ Desserts ~

*Choice Of*

Chef Johnathon's Tiramisu  
*or*

Caradonna Farm Apple Crisp ~  
Cinnamon and Pecan Ice-cream  
*or*

Lukan Farm Honey Infused Crème Brûlée  
*or*

Jane's Sorbet Trio ~  
Lemon, Raspberry, and Mango