

Youngtown Inn

Price Fixed Menu

First Course

Maine Lobster Bisque with Sherry

Porcini & Portobello Ravioli, Truffle Cream

Duck Mousse Pate with Toast Points and Cornichons

Chilled Gazpacho with Pesto

Second Course

Baby Lettuces, Heirloom Tomato, Local Goat cheese, Balsamic Vinaigrette

Entrée

Black Angus Flat Iron Steak aux Poivre

Sole Filet with Crab Meat Stuffing, White Wine Butter Sauce

Frenched Chicken Breast, Garlic & Herbs

Roast Rack of Imported Lamb, Pan Jus (add \$5.00)

Pork Tenderloin Shitake Marsala Sauce

Fresh Local Swordfish Mango Salsa

Dessert

Crème Brulee

Flourless Chocolate Truffle

Sea Salt Gelato on a Meringue Shell

Apple Tartlet with Vanilla Ice Cream

Grand Marnier, Raspberry, or Chocolate Souffle (add \$5.00)

\$60.00 plus tax and gratuity

