

Weekend Dinners at the Inn

February 15 & 22, 2020 Chef Jack Wenz

STARTING WITH

Fried Green Tomato
Fresh Mozzarella - Fig Balsamic

FOLLOWED BY, CHOOSE ONE

Smoked Pork Tenderloin Ballotine
Dried Fruit - Cabernet Franc Cherries
Rosemary New Potatoes - Grilled Asparagus

Red Snapper Veracruz

Tomatoes - Olives - Capers Yucatan Rice – Grilled Asparagus

Grilled Tempeh

Applewood Smoked Vegetables - Tomatoes - Olives Capers - Yucatan Rice

FINISHING WITH

Warm Apple Tarte Tatin Salted Caramel Ice Cream Honeycrisp Balsamic