



MAYFLOWER

Inn & Spa

MAYFLOWER INN & SPA VALENTINE'S DAY MENU

FIRST COURSE

Maine Lobster Bisque

Truffled foam

Ice Cold Wellfleet Oysters

Champagne mignonette and caviar

Ménage à Foie

A threesome of fois gras, honey roasted fig and port wine

Boston Bibb Salad

Crispy shallots, Maytag bleu cheese, truffle vinaigrette

SECOND COURSE

Black Pearl Organic Shetland Salmon "Leaf"

Jumbo asparagus, red quinoa, mirepoix, citrus sabayon

House Made Tagliatelle

Gulf shrimp, Frantoia olive oil, preserved lemon, cured peppers, sunchokes

Filet Mignon

Smoked potato puree, Brussels sprouts, bacon lardons, veal jus

Honey-Lavender Wellington Farms Chicken

Long grain Tex-mati rice, toasted almonds, baby carrots

DESSERT

Yin & Yang

Dark chocolate mousse, dacquoise raspberry cream,
coconut emulsion, meringue, strawberry cream

Heart Shaped Tangerine Macaroon

Tangerine custard, chocolate

Warm Cinnamon Apple Tart

Crème fraiche ice cream