



Valentines Dinner

Soup

Cauliflower Soup

Caramelized puree of cauliflower w/ sorrel sturgeon caviar

Salad

Wild Arugula

w/ blood orange preserved citrus vinaigrette & aged blue afinnee

Appetizer

Texas Bay gulf shrimp

Butter broiled, stuffed w/ Maryland lump blue crab imperial & Creole hollandaise

Entrée

Filet Mignon

Pan roasted, certified choice, w/ braised winter vegetables, & orange glaze

Maine lobster

*Butter poached lobster tail, w/ brandied coral cream, sweet pea mashed potatoes,
Maine lobster claw mac & cheese, & chive crisp*

Pork tenderloin

*Molasses braised, w/ whipped maple yams, braised collard greens, & Vidalia onion
crisp*

Dessert

White chocolate torte

w/ cheesecake mousse & raspberry glaze

*\$55 per person/ \$65 with champagne
(tax & gratuity not included)*

The Battletown Inn

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www.thebattletowninn.com