

Cameron Estate Inn

Valentine's Day Menu

All guests will receive a complimentary glass of champagne and chocolate covered strawberries

Appetizers for Two

Pan Seared Sea Scallops - 18

*Served over cauliflower mash finished with walnut butter
Garnished with pomegranate*

Charcuterie Plate - 24

*Handcrafted cheese, shaved prosciutto, cured salamis, marinated olives,
Spiced nuts, baguette, crackers, and local honey*

Hamachi Carpaccio - 22

*Yuzu-truffle vinaigrette, heirloom cherry tomatoes, pickled cucumbers,
Toasted sesame, Papaya salad, and micro arugula*

*All entrees are served with bread with homemade Cameron butter
choice of soup or salad, and dessert*

Soup

Lobster Bisque

Maine lobster meat, sherry wine, chives, and creme fraiche

Salad

Caprese Salad

*Vine ripe tomatoes, organic spring mix, fresh basil, fresh mozzarella cheese
Topped with a blueberry balsamic dressing*

Cameron Salad

*Baby spinach, goat cheese, hard boiled eggs, corn, diced tomatoes
Topped with an avocado ranch dressing*

Please make your server aware of any allergies or special dietary requirements before ordering

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of food-borne illness, especially if you have certain medical conditions.*

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Entrees

Grilled Filet & Slow Butter Poached Lobster - 95

Vanilla-bourbon sweet potato mash, pea shoots, grilled asparagus, and balsamic demi

Citrus Sesame Crusted Ahi Tuna - 70

Bamboo rice, bell peppers, mushrooms, Bok choy, pickled red onion, Soy-lime vinaigrette, braised greens, and roasted cippolini onion

Guava Braised Short Rib - 58

Vanilla-boniatto mash, seared zucchini, plantains, heirloom tomato, citrus gremolata, Citron micros, and guava demi

Grilled Chicken Breast - 45

Truffle whipped mash, grilled asparagus, shitake-shallot ragu, Charred lemon chicken au just

Roasted Portobello & Mediterranean Spiced Quinoa - 32

Pickled sweet peppers, feta, crispy eggplant, mixed baby squash, Roasted vinegar reduction

Desserts

Chocolate Truffle Cake

Crème anglaise, strawberry sauce, and whipped cream

Warm Apple Tart

*Served with vanilla bean ice cream
Topped with candied macadamia nut crumble and whipped cream*

Coffee Drinks

Cameron Coffee - 8

Grand Marnier, Kahlua, Bailey's Irish Cream & Coffee

Hot Nutty Irishman - 8

Bailey's Irish Cream, Frangelico & Coffee

French Kiss - 8

Chambord & Homemade Hot Chocolate

Nuts and Berries - 8

Frangelico, Chambord, & Coffee

Speciality Drinks

Old Fashion with Knob Creek - 10

Love Potion Cocktail - 12

Pomegranate juice, fresh lime juice, orange bitters, ginger beer - just add Tequila or Vodka

Raspberry Gin & Tonic - 10

Chambord, Gin with fresh muddled raspberries

Sparkling Raspberry Tipple - 12

Cranberry juice, lemonade, and raspberry vodka