

Cameron Estate

INN & RESTAURANT

Valentine's Day Menu

To start your meal, all guests will receive a complimentary glass of champagne and chocolate covered strawberries.

Soup

Shrimp Bisque

Sweet baby Maine shrimp and sundried tomatoes in a creamy sherry tarragon shrimp broth and nutmeg crème fraîche

Salad

Sweetheart Salads

Mike's harvest greens with heirloom cherry tomatoes, English cucumbers, heart of palm, grilled red onion, oyster mushrooms, toasted pine nuts, and crumbled feta cheese paired with roasted garlic basil vinaigrette

Appetizers

Pan Roasted Rack Lamb Chops

Served with porcini mushroom fig and gorgonzola risotto cake with a mint marsala reduction and topped with fried leeks

Speck Ham Wrapped Jumbo Sea Scallops

Served with sundried tomatoes, sweet baby peas, fried garlic parmesan polenta cakes

Entrees

Pan Seared Potato Gnocchi

Pancetta chicken medallions, sweet baby peas, heirloom cherry tomatoes, roasted garlic basil prosecco sauce and shaved asiago cheese

Pan Roasted Wild Stripe Bass

Served with a combination of little neck clams and colossal crabmeat with oyster mushrooms, heirloom tomatoes, saffron risotto, and lemon grass ginger lobster broth

Char-Grilled Twin Filet Medallions

Topped with champagne poached baked lobster bits and accompanied by truffle roasted rosemary Yukon potato wedges, prosciutto wrapped asparagus, made in tomato beef demi and béarnaise glaze

Pan Rendered Boneless Duck Breast

In a cherry bourbon reduction served with curry-spiced honey glazed baby carrots and clove spiced Peruvian mashed potatoes

Dessert

Cameron's Home Made Warm Apple Cobbler

Served with vanilla bean ice cream, whipped cream and caramel drizzle

Chocolate Truffle Cake

Crème anglaise, strawberry sauce, and whipped cream

\$ 55.00 per person + tax

(Gratuity not included)

Meals come with water, tea, or coffee. Additional drinks available for purchase.

Please ask your server for our Cameron specialty drink menu.

