



**Jan 10-21, 2024**

100 per guest  
tax, sst, & gratuity not included



**WINE FOR THE TABLE IS  
INCLUDED IN YOUR PRE-PURCHASE**  
*ask your server about tonight's selections*

**OPENING**

**Ginger Lobster & Chive  
Potstickers  
Sambal Aioli**

**SECOND**

**Smoked Cajun Lobster  
and Pork Belly  
Tartelette with Goat Cheese  
Grilled Lemon Herb Aioli**

**MAIN**

**12oz. Lobster Tail**  
Fried Red Potato Wedges with Parmesan  
Cheese and Herbs  
Asparagus and Broccoli  
Clarified Butter

**DESSERT**

**Chocolate Panna Cotta**  
Dressed with Chocolate Mousse and  
Bourbon Chocolate Sauce

**FULL BAR AND WINE LIST AVAILABLE**  
*ask your server*



Larry & Caryl Abdo, Innkeepers

**EXECUTIVE CHEF MICHAEL RAIN**  
consumption of uncooked foods can be harmful to some guests,  
please order with care or ask your server for details