

# OLD YARMOUTH INN



Cape Cod Restaurant Week, Spring 2010

## **First Course**

### *Lobster Bisque*

*Hot House Tomatoes with Buffalo Mozzarella, shaved Vidalia onions and Basil Pesto vinaigrette*

*Seafood Cocktail with crabmeat, avocado salad, red pepper aioli and chilled shrimp*

*Pan Seared Bacon wrapped Diver Scallops with fried sage and Brie Crème Sauce*

*Asparagus with Lemon herb Dressing*



## **Chef's Specialties**

*Beef Wellington, Tenderloin of beef wrapped in puff pastry with goose liver pate & mushroom duxelles, served with Perigueux sauce, Lyonnaise potatoes and asparagus*

*Center Cut Swordfish Oscar topped with lobster and miso hollandaise sauce, served over asparagus agnolotti*

*Rack of Lamb with a relish of baby spinach, tomatoes, red onions and garlic, drizzled with sauce Marchand de Vin and served over mashed potatoes*

*Frenched 12 oz Veal Chop with sautéed Vidalia onions, crumbled bacon, Lyonnaise potatoes and gorgonzola cream sauce, with a sauté of green beans, asparagus and snap peas*

*Chef's Broiled Platter with Haddock, Halibut, Scallops, Stuffed Shrimp and Filet of Sole with Champagne beurre blanc, butter baked rice and a sauté of green beans, asparagus and snap peas*



## **Dessert**

*Vanilla Bean Crème Brulee*

*Poached Pear with port wine sauce and mascarpone*

*Triple Chocolate torte hand dipped in chocolate ganache served over crème Anglaise*

**\$35** - Price does not include tax or gratuity