

WASHINGTON CROSSING INN

# GALENTINE'S NIGHT OUT

Thursday, Feb 12

## COCKTAILS FIRST, DECISIONS LATER.

Love you, Mean it Mule 15

raspberry vodka, raspberry liqueur, ginger beer, lime

Rosé All Day Paloma Spritz 15

reposado tequila, grapefruit syrup, rosé, soda

Group Chat 15

tito's, muddled strawberries and lemon, st. germain, soda

Caffeinated & Complicated 16

vanilla vodka, licor 43, borghetti espresso liqueur, espresso

Moët and Chandon Brut Rose (187ml) 18

Veuve Cliquot Yellow Label Brut 22

bottle \$95

## PRETTY PLATES, BIG ENERGY

Hot Girl Flatbread 16

vodka sauce, pepperoni, burrata, hot honey

Say Cheese (and Mean It) 18

baked brie, pistachio, lavender honey, crostini

Cheese Before Boys 18

artisan cheese trio, fig jam, marcona almonds, crackers

Fries Before Guys 8

rosemary parmesan, garlic aioli

Single Girl Sliders 9

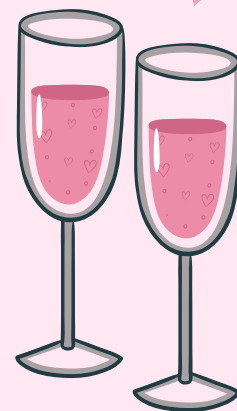
beef on brioche, aged cheddar, pickle

Taco 'Bout It 16

(3) portobello mushroom street tacos

Sweet Treat to Share, or Not 12

rich chocolate mousse, strawberries for dipping



*A 20% gratuity will be added for parties of eight or more. If using a credit card, there is a 3.5% processing fee.*

*Not to be combined with any other discount; menu subject to change without notice.*

*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

*We proudly support locally farmed produce, aqua-culture, and artisan food producers*

# WASHINGTON CROSSING INN VALENTINE'S DAY MENU

Friday, Feb. 13 & Saturday, Feb. 14 • 4-9pm | Sunday, Feb 15 • 4-8pm

\$105 pp plus tax & gratuity

*If using a credit card, there is a 3.5% processing fee*

## WELCOME FLUTE OF CHAMPAGNE

### FIRST COURSE

Amuse Bouche

jumbo shrimp with corn and avocado salsa

### SECOND COURSE

Washington Crossing Salad  
mixed greens, spiced pecans, cranberries,  
goat cheese, fig vinaigrette GF, V

Caesar Salad  
romaine heart, cherry tomato, croutons,  
shaved grana padano, parmesan dressing

Shrimp Cocktail  
jumbo white shrimp, horseradish cocktail sauce,  
lemon GF, DF

Lobster Bisque

Baked Oysters  
panko breadcrumbs, spinach,  
garlic herb butter sauce

Fried Calamari  
hot cherry pepper, green onion,  
marinara, dill sour cream

### PASTA COURSE

Rigatoni Alla Vodka

tomato cream sauce, prosciutto, parsley, parmesan, shaved grana padano  
*Can be prepared vegetarian*

### FOURTH COURSE

Grilled Filet Mignon (8 oz.)  
scalloped potatoes, vegetable bundle,  
red wine demi-glace

Vegan Chickpea Loaf  
grilled asparagus, roasted herb fingerling potatoes,  
mole blanco sauce V, VE, GF

Grilled Bone-In Veal Chop  
hollandaise sauce, baked potato,  
roasted brussels sprouts GF

Chicken Roulade  
fontina cheese, spinach, sun dried tomato pesto,  
madeira shitake mushroom sauce,  
blended rice, sautéed garlic broccoli rabe

Crab-Stuffed Lobster Tail  
mashed potatoes, sautéed garlic broccolini

Citrus-Glazed Sautéed Halibut  
cauliflower rice, haricot verts GF

### DESSERT

Opal Noire  
chocolate sponge, milk chocolate mousse,  
strawberry cremeux

White Satin Raspberry Tart  
white chocolate ganache with orange  
& raspberry in a buttery sable tart

Flourless Chocolate Cake  
decadent & rich flourless chocolate cake, dark chocolate ganache GF

### FRENCH MACARONS FOR TWO

*(GF) Gluten Free • (V) Vegetarian • (DF) Dairy Free • (VE) Vegan*

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*There is a sharing charge of 25%. A 20% gratuity will be added for parties of eight or more.*

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## VALENTINES WEEKEND BAR MENU

### 2/13-2/15

Washington Crossing Garlic Bread \$13

herbs, parmesan, EVOO, italian long hot peppers, kalamata olives, roasted garlic  
half portion \$7

Washington Crossing Salad \$16

mixed greens, spiced pecans, cranberries, goat cheese, fig vinaigrette GF, V

Caesar Salad \$14

romaine heart, cherry tomato, crouton, shaved grana padana, parmesan dressing V

Lobster Bisque \$14

lobster, cream, sherry

Baked Oysters \$16

panko breadcrumbs, spinach, garlic herb butter sauce

Shrimp Cocktail \$16

jumbo white shrimp, horseradish cocktail sauce, lemon GF, DF

Fried Calamari \$17

hot cherry pepper, green onion, marinara, dill sour cream

Traditional Lamb Lollipops \$22

green onion, apricot balsamic reduction GF, DF

Caramelized Onion and Mushroom Flatbread \$16

gruyere cheese, parmesan, truffle oil drizzle V