



INN ON THE TWENTY

***Great March Escape***

**First Course**

**Shrimp and Grits**

Black Tiger Shrimp, Creamy White Grits, Crispy Chorizo  
Black Garlic Butter Sauce

*or*

**Beet Tart**

Honey Whipped Upper Canada Ricotta, Heirloom Beets  
Sherry Vinaigrette

**2<sup>nd</sup> Course**

**Beef Short Rib**

Truffle Polenta and Seasonal Vegetables

*or*

**Roasted Chicken Breast**

Cauliflower and Roasted Fingerling Potatoes  
Caramelized Onion and Adobo Jus

***Dessert Course***

**Coffee Panna Cotta**

*or*

**Maple Cheesecake**

*Feature Menu Available to Guests that Pre-book with "March Escape"*

*No Substitutions, \$25 per person to Upgrade to Full a la Carte*

*Available March 1<sup>st</sup> April 30<sup>th</sup> 5pm-8pm Reservations Required*

*Package includes a specialty coffee per person, please see server for more details*

*Chef Sheila Polingga*