



INN ON THE TWENTY

Friday Feature Menu

1st Course

Mushroom Risotto

Forest mushroom risotto, crispy prosciutto chip, truffled baby arugula

Or

Beet Cured Salmon

Roasted beets, sherry dressed arugula

Or

Baked Triple Cream Brie

Braised celery & apple salad, filo wrapped brie, toasted walnut,
cranberry vinaigrette

2nd Course

Beef Short Rib

Truffle mashed potato, seasonal vegetables

Or

Roasted Chicken Breast

Roasted winter vegetables, parsnip purée

Or

Seared Pickerel

Roasted mini red potatoes, wilted greens
lemon dill beurre blanc

Dessert Course

Maple Crème Brûlée

Cinnamon sugar sable, fresh fruit

Or

Orange Cheesecake

Chocolate soil, pistachio cream

\$65.00 plus taxes and gratuities

5pm-8pm Reservations Required