



Salem Cross INN

RESTAURANT & TAVERN

Valentine Specials

. . . in addition to our regular menu . . .

...starters...

Baked Brie en Croute

brie wrapped in phyllo, raspberry coulis 9.

Saffron Mussels

champagne, garlic, parsley ~ tossed in a rich saffron velouté sauce and diced cauliflower, broccoli, celery, carrots 12.

Vanilla Butternut Soup 6.

...entrees...

Pan Seared Swordfish

pomegranate beurre blanc, fried leeks, basil pesto, balsamic glaze 25.

Prime Rib of Beef

rubbed with our family recipe of herbs and spices 28.

Chicken Marsala

pan seared chicken breast, melted gouda, tomato salsa, crispy bacon, marsala sauce 22.

Beef Wellington

pan seared filet mignon, duck confit, mushroom duxelle
baked in a puff pastry shell ~ burgundy red wine demi-glaze 36.

...sweet endings...

Lovebirds' Cream Puff

two delicate swan pastry puffs with vanilla cream filling and strawberry sauce 8.

Queen of Hearts' Chocolate Peanut Butter Cup

peanut butter mousse in a chocolate cookie crust, topped with chocolate ganache 8.

Cupid's Tart Trio

mini blueberry tart, lemon curd tart and pecan tart 9.

Chocolate Marquise

rich dark chocolate dessert with crème anglaise...(for the chocoholics amongst us!) 9.