



Valentine's Day

MENU

TUESDAY
FEBRUARY 14TH, 2012
SERVED FROM 4:30 PM

The
Dan'l Webster
Inn & Spa

149 MAIN STREET
SANDWICH VILLAGE

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APPETIZERS

Salmon Tartare* 12

Dry rub cured complemented with crème fraîche, house made brioche crouton, white truffle oil and caviar.

Chatham Oysters* 15

On the ½ shell with cucumber melon mignonette and smoked tomato essence.

Lobster Nori Roll 11

Risotto, lobster meat and fresh vegetables rolled in nori and deep fried. Served with a smoky lemon and garlic aioli.

Beef Carpaccio* 10

Tender, thin sliced Kobe beef with tomato caper relish, shaved Parmesan and truffled basil aioli.

Seared Yellow fin Tuna* 11

Cumin crusted, rare pan-seared tuna with wasabi crème fraîche and an avocado tomato salsa.

Crab Stuffed Mushrooms 8

Baby portabellas roasted with lump crab and herbs.

Colossal Shrimp Cocktail 20

Chilled, white Pacific shrimp with horseradish cocktail sauce. Huge! Biggest shrimp you'll ever see!

Giant Seafood Martini* 29

An amazing display of colossal shrimp, smoked salmon, and our Signature lobster salad. Served with cocktail sauce and chive crème fraîche. So good you may not want to share but we recommend it.

SOUPS:

Soup of the Day 5.50

Cape Cod Lobster Chowder 7.50

Chunks of lobster meat, potatoes and fresh herbs.

SALADS

Field Greens Salad 6

Select mixed baby lettuces

Caesar Salad

With sour dough croutons 7.50

With white anchovies 8.50

Blue Cheese Salad Webster 8

Specialty lettuces with fresh Gorgonzola cheese, white raisins and pistachios.

Spinach Salad 9

Baby spinach, tossed with diced figs and apple-wood bacon in a warm, cranberry vinaigrette.

Arugula Salad 9

Baby arugula, sweet watermelon, Feta cheese and toasted pine nuts in a red currant and sherry vinaigrette.

*Consuming raw or uncooked beef, fish, pork, poultry, eggs or shellfish may increase your risk of food borne illness. Before placing your order, please inform the server if a person in your party has a food allergy.

INNER ENTREES

Lobster Thermidor 38

One and a half pound lobster baked with white wine, shallots, cream and fresh tarragon. Finished with cheese and broiled until golden brown.

Wok Fired Atlantic Salmon 21

Citrus and ginger scented filet seared until crisp. Accompanied by sesame jasmine rice and vegetable; finished with a white soy and sweet chili beurre blanc.

Three From the Sea 35

Lobster stuffed lobster tail, herb roasted swordfish steak and colossal grilled shrimp. Served with asparagus and our Signature brown rice quinoa pilaf.

Herb Roasted Swordfish 26

Grilled and finished with a garlic and herb butter. Served with legume ragout, asparagus, and sweet potato pomme frites.

Native Haddock 25

Baked in our house cured bacon and lobster crumbs napped with lemon butter, accompanied with potato confit and vegetable.

Tofu and Shrimp Pad Thai 16

Rock shrimp and firm tofu sautéed with fresh vegetables, peanuts, tossed with rice stick noodles in a gingered vegetable tisane.

Organic Free-Range Chicken 18

Grilled semi-boneless statler breast brushed with raw avocado honey. Accompanied by sun-dried mango and cashew pesto, whole grain wheat berry pilaf and vegetable of the day.

Prime Rib of Beef* 29

Aged in house, slow roasted. Accented with rosemary au jus.

Filet Mignon* 36

Grilled tenderloin, served with a Gorgonzola crostini, Yukon Gold mashed potatoes, caramelized petite onions and cabernet demi glace.

Veal Oscar* 29

Sautéed tournedos of veal tenderloin topped with lump crabmeat and baby spinach. Finished with béarnaise sauce and cabernet demi glace.

Winter Lamb Roast* 29

Apple-mint and garlic rubbed boneless lamb roasted with a pumpkin demi glace. Served with Winter Harvest whipped mashed, apple fennel slaw, and cherry wood bacon braised greens.





DESSERTS:

Peanut Butter Mousse Pyramid 8.50

Chocolate and roasted peanuts folded into a rich, creamy peanut butter mousse coated with chocolate glaze. A little bit of peanut butter heaven.

Homemade Gingersnap Cheesecake 9

New York style, with a gingerbread cookie crust.

Tiramisu 8

Italian trifle layered with ladyfingers, flavored with espresso, cognac and Mascarpone cheese, sprinkled with cocoa powder.

Homemade Chocolate Lava Cake 8.50

Rich chocolate cake with a hot molten chocolate center. Dusted with confections sugar. The best lava cake you'll ever try.

Hot Fudge Sundae 7.50

Vanilla ice cream, rich Belgian chocolate sauce, pecans and whipped cream.

Fresh Fruit Sorbet 5.50

A soft, smooth frozen offering made from ripe fresh fruit, great as a dessert or served between courses.

Frozen Mud Pie 8

House-made coffee ice cream with chocolate chips and English toffee pieces in a chocolate cookie crust topped with chocolate ganache.

Passion Fruit Crème Brulee 8

Elegant cream custard finished with caramelized sugar.

Coffee Hazelnut Torte 9

Layers of hazelnut dacquoise and coffee pastry cream covered in a rich chocolate ganache. Served with milk chocolate espresso sauce and chocolate covered espresso beans.

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