

Mother's Day

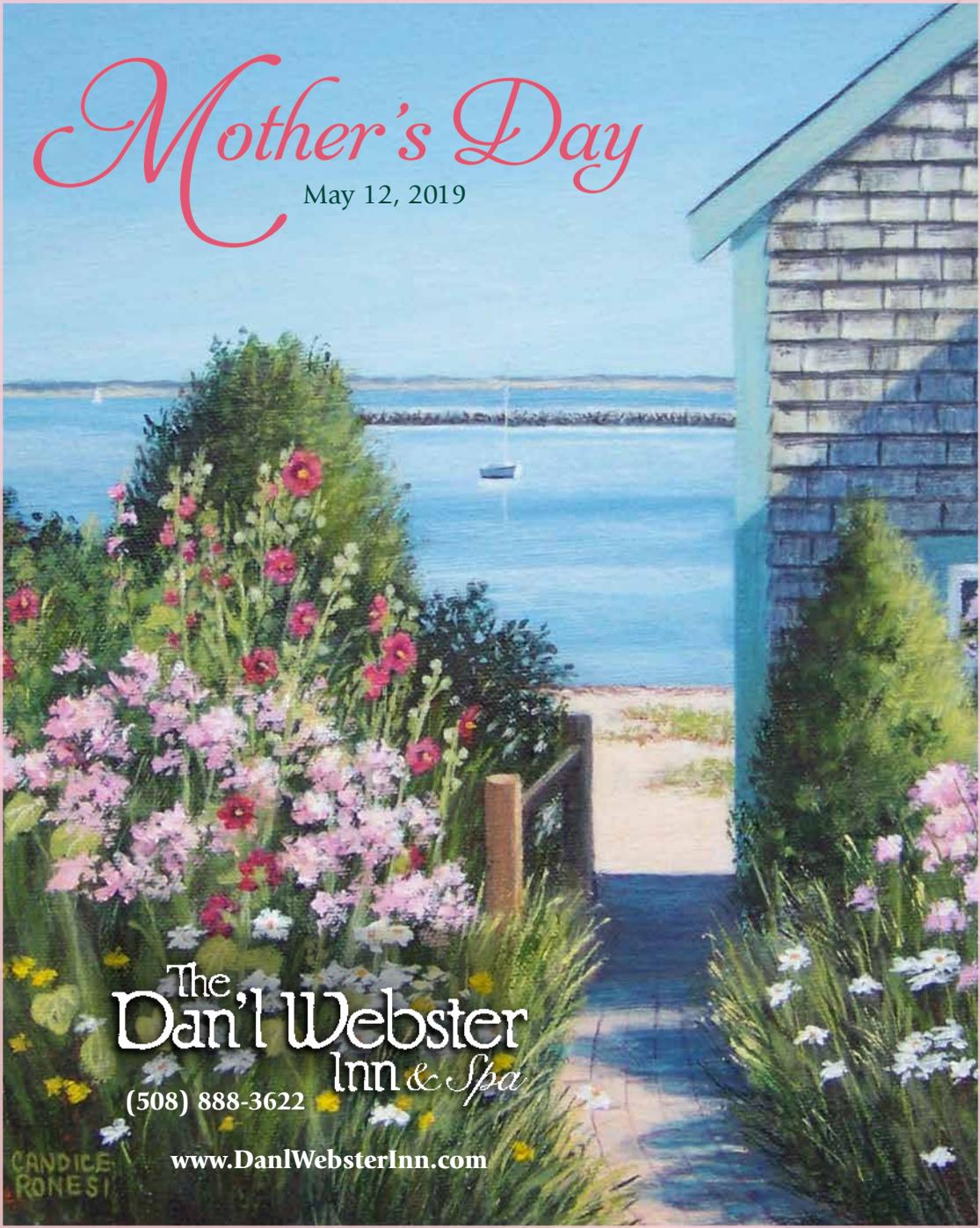
May 12, 2019

The
Dan'l Webster
Inn & Spa

(508) 888-3622

www.DanlWebsterInn.com

CANDICE
RONESI



APPETIZERS & SOUPS

Roasted Portobello Mushroom 11

Stuffed with spinach and caramelized onions; finished with French brie, arugula crisps and sauce Romesco.

Cape Cod Lobster Chowder 9.50

Chunks of lobster meat, potatoes and fresh herbs.

Smoked Salmon Bouquet* 14

Smoked salmon, Boursin and cucumber rolls artfully arranged and accompanied by radish, cornichons and pickled mustard seed. Drizzled with pomegranate molasses and served with warm pumpernickel French bread.

Creamed Potato and Leek Soup 7 GFP

Roasted Stuffed Artichoke Tartlets 12

With pine nuts, golden raisins and brioche.

Finished with balsamic glaze and red pepper puree.

Escargot Forestière 11 GFP

Roasted in mushroom caps with garlic herb butter and parmesan gratinée.

SALADS

Field Greens Salad 7.25 GFP

Select mixed baby lettuces.

Caesar Salad*

With sour dough croutons 9

With marinated white anchovies 10.50

Blue Cheese Salad Webster 10.50 GFP

Specialty lettuces with Gorgonzola cheese, white raisins, grape tomatoes, and pistachios.

Spinach Salad 10.50 GFP

Baby spinach, tossed with diced figs and warm bacon vinaigrette dressing.

Beet with Goat Cheese 12.50

Warm, crusted soft ripened goat cheese with fresh roasted beets, Mandarin oranges, and pecans, over a bed of specialty greens, dressed with a cider maple vinaigrette.

GFP signifies items made with gluten-free products. It does not mean "allergy free" as our kitchens are not 100% gluten-free and cross contact may occur. Before placing your order, please inform the server if a person in your party has a food allergy.

**Consuming raw or uncooked beef, fish, pork, poultry, eggs or shellfish may increase your risk of food borne illness.*

ENTRÉES

House-Made Honey Mustard Ham 27 GFP

Brined and grilled boneless pork loin with pineapple mostarda, mustard sabayon, brown sugar and wild flower honey. Accompanied by honey glazed sweet potatoes and vegetable.

Lobster Crusted Cod 32

Native cod roasted in panko and lobster crumbs. Topped with butter poached lobster meat and a champagne beurre blanc. Served with rice and vegetable.

Prime Rib of Beef* 37 GFP

Aged in-house and slow roasted. Served with baked potato and vegetable.

Roast Turkey 27

Slow roasted sliced breast with natural turkey gravy, honey glazed sweet potatoes, corn bread stuffing and vegetable.

Seared Atlantic Salmon* 29 GFP

Finished with spring pea pesto, honey roasted shallots and Easter egg radish. Served with rice and vegetable.

Crispy Half Duckling 34

Semi-boneless half duckling accented with a strawberry rhubarb brown sugar sauce, lavender and fresh berries. Served with rice and vegetable.

Spring Vegetable Fettuccine 24

Spring vegetables and fresh fettuccine tossed with house ground mustard and Chantilly cream. Finished with fried Brussel petals and clover honey drizzle.

Children's Menu

Portions for children under 12

Turkey with Gravy 12

Slow roasted sliced breast with natural turkey gravy, honey glazed sweet potatoes, corn bread stuffing and vegetable.

Fried Chicken Fingers 8

With French fries and choice of BBQ or honey mustard.

Macaroni & Cheese 8

Fresh pasta with our own homemade cheese sauce.



Artist: Candice Ronesi

Artwork Title: Mom's Garden
12" x 12" acrylic on canvas

Prints of this painting are available at
www.fineartamerica.com

Other work available at the following locations:

Dan'l Webster Inn Gift Shop

Creative Hands Gallery, 812 Main St., Unit 2, Osterville

Impulse Art Gallery, 188 Commercial St., Provincetown

Larkin Gallery, 405 Commercial St., Provincetown

Post Office Gallery, 38 Shore Rd., North Truro

Woodruff's Art Center, One North Market St.,
Mashpee Commons

At www.candiceronesi.com or
candiceronesi@comcast.net

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About the Artist: Candice Ronesi has been a resident of Sandwich since 2001. Her paintings are inspired by the clarity of light and depth of shadows found on the Cape.

"My love of Cape Cod began a very long time ago. My love of painting is more recent. Now, the two are forever linked.

For years I have been exploring this wonderful place by car, bicycle, and on foot. I am intrigued by the small, less traveled places – hidden paths, walkways and beaches off season. The beauty of the Cape and the play of light and shadow capture my imagination.

I am inspired by the scenery around me, no matter the season, and I delight in creating something in which others might find a joyful connection to Cape Cod."