

# Valentine's Day

**MENU**

Monday, February 14, 2022  
Served from 4:30 pm

Dan'l Webster  
149 MAIN STREET  
SANDWICH VILLAGE

Inn & Spa

(508) 888-3622

[WWW.DANLWEBSTERINN.COM](http://WWW.DANLWEBSTERINN.COM)

## APPETIZERS

### Brasato Stuffed Portabella 14

Red wine braised chicken thigh, roasted red peppers, Italian sweet sausage and Scali bread croutons baked in a portabella mushroom cap. Finished with aged Pecorino Romano.

### Shrimp Cocktail 17.95

Four wild caught shrimp with homemade cocktail sauce. GFP

### Prosciutto Wrapped Medjool Dates 14

Chèvre stuffed and served with Kalamata olives, basil pesto, tangerine segments and grape must Saba. GFP

### Tuna Crudo<sup>◇</sup> 16

Raw sliced sushi grade Ahi tuna and Reggiano Parmigiano dusted Carnaroli rice. Finished with Meyer lemon, extra virgin olive oil, Trapani sea salt and Calabrian chili paste. GFP

### Provençal Mac-n-Cheese 15

Fresh orecchiette pasta baked with locally sourced wild mushrooms in a port salut and French brie cheese sauce. Topped with buttered brioche and fine herbs.

### Grilled Cape Cod Oysters<sup>◇</sup> 17

Finished with Rockefeller butter and a side of sauce Mignonette. GFP

## SOUPS

Made fresh daily by our Chefs using all natural stocks and the freshest ingredients available

### Soup of the Day 7.95

Made in-house, fresh ~ ask your server for today's choices.

### Cape Cod Lobster Chowder 11.50

Cup of chowder ~ chunks of lobster meat, potatoes and fresh herbs.

## SALADS

### Field Greens Salad 8.95

Select mixed baby lettuces. GFP

### Caesar Salad<sup>◇</sup>

With sourdough croutons 10.25

With marinated white anchovies 11.95

### Beet with Goat Cheese 14

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

### Blue Cheese Salad Webster 11.95

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



## DINNER ENTREES

### Wok Fired Atlantic Salmon<sup>◇</sup> 33

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. GFP without sauce

\*Suggested wines: MVY Rose or Diora Pinot Noir

### Lobster Crusted Cod 35

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

\*Suggested wines: Dry Creek Chenin Blanc or Au Contraire Chardonnay

### Dijon Roasted Rack of Lamb<sup>◇</sup> 41

Dusted in raw organic cocoa and mint "snow" with Duchess potatoes, asparagus, and Black Plum balsamic reduction. GFP

\*Suggested wines: Au Contraire Chardonnay or Z. Alexander Brown Zinfandel Blend

### Prime Rib of Beef<sup>◇</sup> 40 (As available)

Aged in house, slow roasted. Accented with rosemary au jus. Served with baked potato and vegetable. GFP

\*Suggested wines: Twenty Acres Cabernet Sauvignon or Francis Ford Coppola Claret

### Filet Mignon<sup>◇</sup> 48

Grilled tenderloin, Yukon Gold mashed potatoes, caramelized petite onions and cabernet demi glace. GFP

\*Suggested wines: Twenty Acres Cabernet Sauvignon or Francis Ford Coppola Claret

### Chèvre & Rosemary Roasted Chicken 30

All natural airline breast crisped with goat cheese and fresh rosemary. Served with brown buttered chestnuts, persimmons jam and carnival baby carrots. GFP

\*Suggested wines: Mer Soleil "Silver" Chardonnay or Diora Pinot Noir

### Roasted Spiced Acorn Squash 29

Stuffed with Medjool dates, chic peas, kale and Tempeh. Finished with sauteed root vegetables and a coconut and pure Maple cream.

\*Suggested wines: Dr. Loosen Riesling or Guigal Cotes Du Rhone

### Dynasty Duck<sup>◇</sup> 38

Half duck brined with Eastern aromatics, slow roasted. Presented with Empress' Forbidden rice pilaf, jade turnip batonnet, Imperial XO duck sauce.

\*Suggested wines: Z. Alexander Brown Zinfandel Blend or Chateau Cap De Merle Bordeaux

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.

<sup>◇</sup>Regarding FDA Food Code, written information available upon request



# DESSERTS:

## Chocolate Layer Cake 9

*Served with chocolate sauce*

*Add vanilla ice cream 11*

## Grapenut Custard 6.75

*An old New England classic – made with pure vanilla and served with whipped cream.*

## Carrot Coconut Cake 9

*Toasted coconut gives a tropical twist to this all time favorite. Served with salted caramel.*

## Fresh Fruit Sorbet 7.75

*A soft, smooth frozen offering made from ripe fresh fruit. GFP*

## Warm Apple Cake 9

*Classic flavors of fresh apples, cinnamon, nutmeg ~ fresh baked in-house, moist cake topped with streusel topping. Served warm with salted caramel.*

## Crème Brûlée d' Jour 8.50

*Our creativity abounds daily with new flavors. GFP*

## Vanilla Ice Cream 6.75

*Ultra-premium, rich and creamy.*

## Hot Fudge Sundae 8.75

*Vanilla ice cream, rich Belgian chocolate sauce, pecans and whipped cream. Add a made-in-house Gluten Free Brownie to your Sundae 10.75 GFP*

## Cashew Caramel Chocolate Cheesecake for Two 16

*Rich and creamy cheesecake with salty cashew nuts, sweet caramel, and chocolate. Drizzled with chocolate and caramel sauces; topped with whipped cream and chocolate dipped strawberries.*

*Before placing your order, please inform the server if a person in your party has a food allergy.*