

# Sugar Hill Inn

Saturday, March 21, 2020

Four Course Pre Fixe \$79

Five Course (includes a cheese course) \$86

## Beginnings

**Roasted Butternut Squash and Apple Bisque 10/15**

**Sea Scallops 16**

Fresh Scallops, Applewood Bacon, Sugar Hill Maple Syrup

**Maryland Crab Cakes 17**

Blue Lump Crab, Cajun Remoulade, Charred Lemon

## Salad

**Sugar Hill Caprese Salad**

Backyard Farm Tomatoes, Maplebrook Farms Mozzarella, Fresh Basil, EV Olive Oil, Balsamic

**Sugar Hill Poached Pear Salad 13**

Fresh Greens, Tomato, Cucumber, Red Pear, Walnuts, Blue Cheese, Champagne Vinaigrette

## Entrées\*\*

**Filet Mignon 39**

Prime Tenderloin, Blue Cheese Butter, Mashed Potato, Grilled Asparagus

**Herb Crusted Rack of Lamb 38**

Free Range New Zealand Lamb, Mixed Berry Gastrique, Roasted Fingerling Potatoes, Honey Glazed Baby Carrots

**Faroe Isle Salmon 34**

Pan Seared, Citrus Butter, Mushroom Risotto, Chef's Vegetable Medley

**Frutti Di Mare 39**

Sautéed Jumbo Shrimp, Maine Lobster, Scallops, Fettucini, Wine and Garlic

**\*\*CHEF'S SPECIAL\*\***

**16 oz. Char Grilled N.Y. Sirloin 39**

American Waygu, Maitre D'Butter, Mashed Potato, Grilled Asparagus

**Papardelle Ala Bolognese 28**

Homemade Papardelle Pasta, Local Pork, Beef and Veal, San Marzano Tomatoes, Vermont Cream

**Beef Shortribs 32**

Local Black Angus, Merlot and Rosemary Braised, Pan Gravy, Mashed Potatoes, Baby Honey Glazed Carrots

*\*\* \$8.00 extra to split an entrée*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*