

REYNOLDS TAVERN VALENTINE MENU

SOUP

Spicy Shrimp Bisque

Artichoke and Parmesan Bisque

SALAD

Cucumber Salad

Julienne English cucumber with split cherry tomato and feta cheese; drizzled with white balsamic and basil vinaigrette.

Candied Pecan Peach Salad

Spring mix topped with sliced peaches, blue cheese and candied pecans; drizzled with white peach vinaigrette

FIRST COURSE

Seared Sea Scallop

Wasabi pea encrusted scallop atop napa cabbage, shave carrot and red onion slaw tossed in sweet thai mint vinaigrette

Pink peppercorn crusted pork tenderloin

Glazed with pomegranate syrup and served over sweet potato mash

SECOND COURSE

Citrus Duck Breast

Served over fried plantain with a citrus relish and blood orange buerre blanc

Fried Oyster

Oyster fried in a light corn meal dusting; smothered with blue cheese and topped with a bourbon barbeque glaze; over wilted spinach

ENTRÉE SELECTIONS

Land and Sea

Petite Filet with Lobster thermador; served with Asparagus

Pecan Crusted Rockfish

with Jumbo lump crab meat in a sweet-spicy meniure; asparagus and peruvian purple mashed potato

DESSERT SELECTIONS

Citrus Grand Marnier Crème brûlée

Flourless Chocolate Torte

Raspberry Frangelico coulis with Vanilla rum Anglaise

6 Course menu, \$60.00 per person

Reservations recommended - 410.295.9555

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