

THE CARVERSVILLE INN

CARVERSVILLE & AQUETONG RDS. P.O. Box 132, CARVERSVILLE, PA. 18913 215-297-0900

APPETIZERS

WILD MUSHROOM RAGOUT
BAKED WITH GRUYERE

NORWEGIAN SMOKED SALMON
WITH CRÈME FRAICHE-HORSERADISH, CAPERS,
AND SHALLOTS WITH TOASTED MELBAS

ESCARGOTS
IN A DIJON MUSTARD-GARLIC BUTTER SAUCE
PUFF PASTRY FLEURONS

FRENCH ONION-CIDER SOUP
WITH GRUYERE OR BRIE

CRISPY SLAB BACON CONFIT
SLOWLY COOKED TO ULTIMATE TENDERNESS
FRIED UP CRISP AND SERVED WITH A RED CABBAGE SLAW
AND CIDER-ALE BAR-B-Q SAUCE

CAESAR SALAD
CREAMY BACON DRESSING
CRUMBLLED BACON AND EGG

ENTREES

CAJUN ETOUFFEE
GULF SHRIMP AND SEA SCALLOPS SMOTHERED IN A RICH, DARK AND SPICY SAUCE
MADE WITH PEPPERS, ONIONS, CELERY, GARLIC AND TOMATO
CLASSICALLY LOUISIANA
SERVED ON SAFFRON RICE PILAF

TODAY'S CATCH

HERB AND ROMANO CRUSTED VEAL
TENDER VEAL CUTLET AND BENTON COUNTRY HAM, SAUTÉED AND
TOPPED WITH ROASTED TOMATO, CAPERS
LEMON BUTTER

BREAST OF CHICKEN
GRILLED AND TOPPED WITH HOMEMADE PEAR-ORANGE CHUTNEY
AND BRIE

MUSTARD CRUSTED FAROE ISLAND SALMON
FROM THE PRISTINE WATERS OF THE NORTH ATLANTIC
SAUTÉED WITH LEMON BUTTER SAUCE

HOUSE SMOKED PORK MEDALLIONS
WRAPPED IN BACON AND GRILLED
DRIED TART CHERRY-PORT WINE SAUCE

DESSERT

CHOOSE FROM OUR SELECTION OF HOMEMADE DESERTS
TO INCLUDE NEW ORLEANS BREAD PUDDING, CHOCOLATE PECAN GANACHE, CRÈME BRULEE
AND MORE

3 COURSE DINNER
35.00