

# TOWN MEETING

AT INN AT HASTINGS PARK

## DINNER

### STARTERS

PARSNIP SOUP...12

POACHED PEAR, CANDIED PECANS & THYME

ROASTED APPLE SALAD...14

RUTABAGA, NAPA CABBAGE, PEPITAS  
MUSTARD CIDER VINAIGRETTE

HALF DOZEN OYSTERS...18

FINGER LIME, CRÈME FRAÎCHE, MIGNONETTE

CRISPY SHRIMP FRITTERS.....16

GREEN CURRY REMOULADE, DAIKON RADISH  
CILANTRO & LIME

HOUSE MADE CHARCUTERIE...17

DUCK PÂTÈ & DUCK RILLETES, TRADITIONAL ACCOMPANIMENTS

### ENTREES

WILD MUSHROOM RISOTTO....26

CARAMELIZED FENNEL & CARROTS, PARMESAN  
ADD ON LOBSTER.....MARKET PRICE

PAN SEARED SALMON....28

LENTILS, BROCCOLI RABE, CONFIT TOMATO & BACON

BOUILLABAISSÉ.....37

SCALLOPS, SHRIMP & MUSSELS, CROSTINI, SAFFRON ROUILLE

PAN SEARED HALIBUT....38

CARROTS, SWISS CHARD, LEEK PURÉE, TARRAGON BEURRE MONTÉ

PAN ROASTED HALF CHICKEN.....28

COUSCOUS, CHERRY TOMATO, KALE  
PRESERVED LEMON, SPICED YOGURT

PRIME TENDERLOIN\*....44

POMMES PURÉE, MUSHROOMS, ONION, BEEF JUS

EXECUTIVE CHEF: ALISSA TSUKAKOSHI

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.”