

TOWN MEETING

AT INN AT HASTINGS PARK

CHANGE INSPIRED MENU

APRIL 14TH TO APRIL 18TH 2021

STARTER

ENDIVE SALAD

COMPRESSED ASIAN PEAR, WALNUTS, OLIVE OIL, GREAT HILL BLUE CHEESE

OR

KING SALMON CRUDO

DILL CRÈME FRAÎCHE, SOY REDUCTION

MAIN COURSE

CRISPY DUCK LEG

SPRING DUG PARSNIP PUREE, PEA FRANÇAISE, GOLDEN RAISIN AND
CHERVIL VINAIGRETTE, PRESERVED LEMON AND HONEY GLAZE

OR

GARDEN GNOCCHI

BABY CARROTS, WILD MUSHROOMS, CARAMELIZED FENNEL, PARMESAN, HERBS

DESSERT

CHOCOLATE TORTE

RUM BUTTERSCOTCH SAUCE

OR

CITRUS TRIFLE

PISTACHIOS

\$48 PER PERSON

EXECUTIVE CHEF: JORDAN BAILEY

WE APPRECIATE THE HARD WORK AND DEDICATION THAT OUR LOCAL FARMERS PUT INTO
THEIR PRODUCT AND WE ARE PROUD TO SUPPORT THEM.

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