

The Inn at Woodstock Hill

Appetizers

Saffron Lobster Bisque

Hearty Bisque seasoned with Fresh Cream, and Brandy **\$9.00**

Potato and Goat Cheese Terrine

*Potato Pancakes layered with Grilled Apples,
Fresh Chevre and Caramelized Onions* **\$10.00**

Chilled Shrimp Cocktail (8)

Served with Traditional Cocktail Sauce and Fresh Lemon **\$12.00**

Escargot

*Large Burgundy Escargots, with Garlic, Tarragon, Scallions,
Mushrooms, and Butter, garnished with Toasted French Bread* **\$8.50**

Smoked Salmon in a Vodka Cream Sauce

*Tossed with Whole Wheat Rotini, Sun-Dried Tomatoes,
Garlic and Romano Cheese* **\$9.00**

French Onion Soup

*Rich Beef Broth with Caramelized Onions, topped with
a Swiss Cheese-Parmesan Crouton* **\$7.50**

Creamy New England Seafood Chowder

*Scallops, Salmon, Mussels, Shrimp, Clams, Cream
and our Unique Seasonings* **\$7.50**

Maryland Crab Cake

*Sautéed with Japanese Breadcrumbs and
served with Chipotle Aioli* **\$10.00**

Entrees

~Poultry~

Slowly Roasted, Long Island Duck a L'Orange

Roasted until Crisp and served with a Classic Orange Glaze **\$26.00**
(602 Sebastiani Pinot Noir, 103 Kings Estate Pinot Gris)

Grilled Duck Breasts

Atop Wild Mushroom Couscous with Balsamic-Fig Glaze **\$26.00**
(828 Masi Valpolicella, 404 Renwood Viognier Estate)

Chicken Chutney

Sautéed Boneless Breasts with Cranberry-Peach Chutney Sauce **\$18.00**
(406 Chateau St. Michelle Eroica Riesling, 150 Badger Mountain Johannisberg Riesling)

~Pork & Veal~

Veal "Cordon Rouge"

*Pounded Veal Tenderloin stuffed with Sun-Dried Tomatoes,
Boursin Cheese and sautéed with Japanese Breadcrumbs* **\$28.00**
(835 Valiano Chianti Classico Riserva, 207 R.H. Philips Toasted Head Chardonnay)

12oz Center Cut Pork Chop

*All Natural Pork, grilled and broiled with Blue Cheese and Bacon
And drizzled with Whisky-Maple and Mustard Glaze* **\$23.00**
(504 Casa Lapostolle "Cuvee Alexandre" Merlot, 830 Masi Campofiorin)

Grilled Veal Medallions "Zurich"

With Garlic, Herbs and Mushrooms a la Crème **\$32.00**
(204 La Chablisienne Chablis Premier Cru)

Roasted and Carved Pork Tenderloin Chasseur

*Mushrooms, Tomatoes, Onions and Garlic with a dash of Balsamic
Vinegar and Red Wine Glaze* **\$22.00**

~Beef, Lamb & Game~

Filet Mignon “Madagascar”

8oz Filet grilled to your liking, and served with Roasted Peppers, Garlic Cloves and Bordelaise **\$40.00**
(834 Travaglini Gattinara, 813 Herredad de Aduna Reserva,)

Premium New York Sirloin Steak

Certified Hereford Beef, Center Cut 12 oz Sirloin, grilled to your liking, and served with your choice of Béarnaise, Au Jus, Balsamic Reduction or Roasted Garlic Aioli **\$39.00**
(808 Guigal Chateauneuf-du-Pape, 809 Clos Apalta, 712 Groth Cabernet Sauvignon)

Baked New Zealand Rack of Lamb “Dijon”

Seasoned with Whole Grain Mustard and served with Au Jus **\$38.00**
(818 Ridge Geyserville, 805 Hogue Syrah, 833 Chateau de Casenove)

~Vegetarian~

Portabella Mushroom Torte

Layered with Tomatoes, Garlic, Basil, Buffalo Mozzarella Sun-Dried Tomatoes and Drizzled with Extra-Virgin Olive Oil **\$19.00**
(806 Black Opal Shiraz/Cabernet Sauvignon, 816 Thomas Giesen Nero d'Avola)

Indian Vegetable Curry (Vegan)

With Fresh Vegetables, Garbanzo Beans, Diced Tomatoes, and Indian Seasonings, served over Basmati Rice **\$19.00**
(403 Thomas Fogarty Gewurztraminer)

Asparagus and Artichoke Risotto

Seasoned with Fresh Herbs, Grated Romano and White Truffle Oil **\$19.00**
(903 Bisol Prosecco Brut)

~Seafood~

Seared Atlantic Salmon Filet

Topped with Honey Mustard Glaze and slivered, candied Ginger **\$23.00**
(410 Sharpe Hill Vineyards Ballet of Angels)

Black and White Tuna Steak

Your choice, either blackened with Cajon Seasonings
or Seared with Black and White Sesame Seeds
both are served with our mildly spicy Creole Sauce **\$25.00**
(807 Ravenswood "Vinters Blend", 300 Nobilo Sauvignon Blanc)

Thai Stir-Fried Shrimp and Sea Scallops

Tossed with Snow Peas, Red Curry, and Coconut Milk, and
served over a Bed of Lemon-Pepper Linguini **\$28.00**

Without Seafood (Vegetarian)

(402 Schloss Vollrads Riesling QBA, 160 Mario Torelli Moscato D'Asti) **\$19.00**

Boneless Stuffed Trout

Sautéed in Cornmeal, wrapped in Bacon and stuffed
with Crabmeat and Herbs **\$22.00**
(205 Chateau Souverain Chardonnay, 904 Luna di Luna Sparkling Wine)

Lobster Special of the Day

Prepared with the Finest Freshly Caught Hard Shell Lobsters **Market Price**

Desserts

\$8.00

Amaretto Crème Brulee

Fresh Fruit with Sorbet

Woodstock Chocolate Layer Cake

Cheesecake of the Day