



Winter Harvest

Welcome to the Bistro at
Center Lovell Inn
Where the Mountains Meet the Sky
SINCE 1974

5 course Prix Fixe Dinner

\$55 PER PERSON / By Reservations Only

1st – CHOICE OF APPETIZER –

Choice of:

a. **OLIVE PICADILLO TAPENADE**

Mixed gourmet olives, Latin picadillo spices, lemon zest, good olive oil, tostones.

Or

b. **CHOPPED SHRIMP COCKTAIL**

Smoked & poached shrimp, minced vegetables in a sriracha spiked cocktail sauce.

Or

c. ****45 DAYS WET AGED AMERICAN KOBE SIRLOIN**

Hot cast iron seared, pickled red onions & organic artisan soy sauce.

Supplement \$5

2nd – SOUP OR SALAD COURSE –

Choice of:

a. **ORANGE LENTIL & TOMATO 'BISQUE'**

Masala spiced pumpkin seeds, coconut cream

Or

b. **HARVEST GARDEN**

Field Greens, shaved squash, sun dried cranberries, toasted walnuts, tomatoes, croutons, blue cheese buttermilk dressing.

3rd – INTERMEZZO –

'PUNCH ROMAINE'

Citrus sorbet, sparkling wine, house spiced rum, lime zest, coconut cream.





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4TH – CHOICE OF MAIN COURSE –

Choice of:

a. **SEARED SCALLOPS**

Fennel & sweet pea puree, chard corn & onion relish, crispy smoked lardons.

Or

b. **LOBSTER RAVIOLI ALMONDINE**

Almond cream sauce, butter poached lobster meat, crispy almond slivers, vegetable du jur. *Supplement \$10*

Or

c. **VEGETABLE KORMA**

Cauliflower, chick peas, green peas, & carrots, finished in an aromatic ginger-coriander sauce with almond slivers, sun dried cranberries & basmati rice.

Or

d. **VEAL CHOP**

Parmesan & truffle encrusted pan roasted veal chop with mushroom risotto, vegetable du jur. *Supplement \$5*

Or

e. **ANGUS SHORT RIB WELLINGTON**

Mushroom duxelle with seared foie gras, port wine & guava au jus, vegetable du jur.

5TH – CHOICE OF DESSERT –

a. **MAPLE-BOURBON CRÈME BRULEE**

Pumpkin spiced pecan crumb.

**Optionally paired with Captain Morgan Private Stock sipping rum..... 5*

– OR –

b. **CHOCOLATE MOUSSE**

Pink sea salt flakes, cinnamon-spiced rum caramel, whipped cream.

**Optionally paired with Penfold Club Tawny Port..... 5*

– CHOICE OF COFFEE OR TEA –

*Fridays & Saturdays, 6-9pm, starting December 1th, by 7 days advanced reservation only.
20% gratuity added.*

We reserve the right to substitute a comparable menu item based on availability.

* Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

