



RIVER SPRING LODGE

Four Course Fixed Price Dinner Nightly 5:00 -8:00

\$75 Per Couple \$37.50 Per Person

Reservations and 24 hour pre-orders are required
Special diets gladly accommodated with advance notice



FIRST COURSE SOUP OR SORBET

RIVER SPRING FRENCH ONION AU GRATIN

Demi glace, chicken stock, sweet onions and Hosmer riesling. Crowned with mini sour dough croutons and crisped East Hill Creamery cheese

CAROLYN'S CHOICE CHICKEN NOODLE SOUP

Wood fired chicken, sauteed mirepoix, bone broth and egg noodles. Pure, simple, delicious

WILDBERRY SORBET

A refreshing homemade dairy free berry sorbet

SECOND COURSE SALAD

HOUSE SALAD WITH RIVER SPRING SIGNATURE DRESSINGS SERVED TABLESIDE. ACCOMPANIED WITH PLANTATION BUTTER AND SUGAR ROLLS

THIRD COURSE ENTRÉE

APPLEWOOD SMOKED DUCKLING BREAST

Boneless duckling breast marinated in a maple sugar brine, then low and slow smoked over applewood. Served with black cherry maple chutney, mashed potatoes and creamed corn

CAROLYN'S CHOICE MONHEGAN ISLAND HALIBUT

Halibut filet topped with Chef David's own Monhegan Island seasoning and buttered panko. Chardonnay poached while roasting in a hot oven. Flaky moist, and delicious. Served with saffron rice pilaf and fresh vegetables

SOUS VIDE SHORT RIBS OF BEEF

Dry aged, boneless, black angus, short ribs of beef, slow braised in demi glace with cabernet sauvignon, onions and garlic. Served with sour cream mashed potatoes and fresh vegetables

LOBSTER STUFFED SHRIMP AND CRAB IMPERIAL

Classic blue crab imperial and oven baked shrimp stuffed with langostino lobster. Served with saffron rice pilaf and fresh vegetables

SWEET LADY KAY'S CHICKEN POT PIE

Wood fired chicken, onions, celery, sweet corn, carrots, broth and cream with a lattice crust and sour cream mashed potatoes

SOUS VIDE LAMB SHANK

Fork tender, pan seared, slow braised lamb shank. Served with a lamb demi glace red wine sauce, mashed potatoes, fresh vegetables

NORWEGIAN CEDAR PLANKED SALMON

Chef David's original honey and lemon glazed Alaskan creation. Served on a cedar plank with saffron rice pilaf and fresh vegetables

YOUR CHOICE OF DESSERT

RIVER SPRING LODGE CRÈME BRÛLÉE

Chef David's original recipe for the classic French burnt cream. Served with a mango, raspberry and kiwi sauce medley

WHITE CHOCOLATE BREAD PUDDING

Warm and indulgent New Orleans style bread pudding with Kahlua sauce

CAROLYN'S CHOICE ICE CREAM FUDGE CAKE

Rich, warm and decadent. Served with vanilla ice cream, hot fudge and raspberry sauce

HOT COFFEE OR HOT TEA

DESSERT WINES FOR TWO

GLENORA ICED VIDAL BLANC 2017

FINGER LAKES, NEW YORK

375 ml bottle \$25

BANFI ROSA REGALE SPARKLING RED ITALY

The taste of love. Rose petal fragrance raspberries and strawberries

375 ml bottle \$25

*To prepare food that is always fresh, pre-orders are required at least 24 hours in advance
We gladly accommodate special diets. Please ask when reserving your table. 585.708.4212*