

Stay, Wine and Dine Room Service Five-Course Dinner Menu
Candlelight Dining, Early Morning Coffee, A Bountiful Breakfast
Delivered to be Enjoyed in the Safety and Privacy of Your Room



*The Highest Rated
Bed and Breakfast
in New York State
TripAdvisor 2021*

FIRST COURSE CHEDDAR CHEESE BALL
CABERNET, MERLOT, CHARDONNAY,
MOSCATO, SAUVIGNON BLANG, RIESLING. TWO
TWELVE OUNCE CARAFES OF HOUSE WINE PER
COUPLE ARE INCLUDED IN THE STAY, WINE AND
DINE PACKAGE. BEER CAN BE SUBSTITUTED

SECOND COURSE CHOICES

FRENCH ONION SOUP

DEMI GLACE, CARAMELIZED ONIONS AND CHICKEN BROTH.
SERVED WITH SOUP PEARLS AND CRISPED PARMESAN

CRAB AU GRATIN

CRAB MEAT, CREAM, CHEESE, CHEDDAR CRACKER CRUST

WILD BERRY SORBET

SALAD COURSE

HOUSE SALAD SERVED WITH RASPBERRY
TARRAGON, SOUR CREAM RANCH OR BLUE
CHEESE DRESSING ACCOMPANIED WITH
FRESH BAKED BREAD AND BUTTER.

ENTRÉE COURSE CHOICES

OVEN FRIED CHICKEN BREAST AMARETTO GF

OVEN FRIED CHICKEN BREAST BREADED WITH ALMOND
FLOUR. SERVED WITH AMARETTO LIQUEUR CREAM
SAUCE AND SMASHED BABY BAKER POTATOES

NORWEGIAN CEDAR PLANKED SALMON GF

CHEF DAVID'S ORIGINAL HONEY AND LEMON GLAZED
ALASKAN CREATION. SERVED ON A CEDAR PLANK WITH
SMASHED BABY BAKER POTATOES AND FRESH VEGGIES

SOUS VIDE SHORT RIBS OF BEEF

BONELESS, CHOICE, DRY AGED, BACK ANGUS BEEF
SHORT RIBS SLOW BRAISED SOUS VIDE IN DEMI GLACE
SERVED WITH SMASHED BABY BAKER POTATOES, RED
WINE SAUCE AND FRESH VEGETABLES

RAVIOLI FLORENTINE & EGGPLANT LASAGNA V

SPINACH RAVIOLI ALFREDO ACCOMPANIED WITH FRIED
EGGPLANT LASAGNA WITH MARINARA SAUCE

SWEET LADY KAY'S CHICKEN POT PIE

CHICKEN BREAST, CELERY, ONION, CORN, CARROTS
CHICKEN STOCK AND CREAM. TOPPED WITH A SAVORY
PASTRY AND SMASHED BABY BAKER POTATOES

LOBSTER RAVIOLI

LOBSTER RAVIOLI, LANGOSTINO TAILS, SWEET CORN
SHELLFISH STOCK AND CREAM

SOUS VIDE BARBECUED PORK SHANK GF

PREMIUM PORK SHANK, RUBBED AND SEARED, THEN
COOKED LOW AND SLOW IN DEMI GLACE UNTIL FORK
TENDER. BASTED WITH BARBECUE SAUCE AND FINISHED
IN A HOT OVEN. SERVED WITH SMASHED BABY BAKER
POTATOES AND CREAMED SWEET CORN

FULL RACK OF SPRING LAMB ADD \$20

OVEN ROASTED, GARLIC AND PANKO CRUSTED SPRING
LAMB COOKED MEDIUM RARE OR TO YOUR PREFERENCE.
SERVED WITH BABY BAKER SMASHED POTATOES, RED
WINE SAUCE, FRESH VEGETABLES AND MINT JELLY

PRIME BLACK ANGUS NY STRIP ADD \$25 GF

FOURTEEN OUNCES OF PRIME STRIP STEAK CHAR
GRILLED MEDIUM RARE OR TO YOUR PREFERENCE.
SERVED WITH SAUTÉED MUSHROOMS, BABY BAKER
SMASHED POTATOES AND FRESH VEGETABLES

SOUTH AFRICAN LOBSTER TAILS ADD \$50 GF

TWIN LOBSTER TAILS SERVED WITH DRAWN BUTTER,
ROASTED SMASHED POTATOES AND VEGETABLES

BLACK ANGUS FILET MIGNON ADD \$25 GF

AN EIGHT OUNCE FORK TENDER FILET COOKED MEDIUM
RARE OR TO YOUR PREFERENCE. SERVED WITH SAUTÉED
MUSHROOMS, SMASHED POTATOES AND VEGETABLE

**DO YOU LOVE SURF AND TURF? ADD A
LOBSTER TAIL TO ANY ENTRÉE FOR \$30**

DESSERT COURSE CHOICES

RIVER SPRING LODGE CRÈME BRÛLÉE GF

CHEF DAVID'S VERSION OF CLASSIC FRENCH BURNT
CREAM. SERVED WITH A FRUIT SAUCE MEDLEY

FLOURLESS FUDGE CAKE WITH GRENACHE GF

DECADENT AND GLUTEN FREE WITH RASPBERRY SAUCE

WHITE CHOCOLATE BREAD PUDDING

WARM NEW ORLEANS STYLE WHITE CHOCOLATE BREAD
PUDDING WITH CAPPUCCHINO SAUCE. DEFINITELY NOT
GRANDMA'S STALE BREAD AND RAISIN RECIPE

FRESH GROUND COFFEE AND HOT TEA

Five-Course In Room Wine Dinners are Served Wednesday thru Saturday
We Gladly Accommodate Guests on Special Diets or with Food Allergies
Rooms Fill Quickly. Call 585.708.4212 or Reserve @riverspringlodge.com