

THE HENRY CLAY INN®

Celebrating Love

3-Course Prix Fixe (choose 1 of each) | \$85 per person

Add 1 Oz caviar service for \$75

White Sturgeon 'Amur Kaluga', house-made blini with a touch of rye flour, crème fraiche, minced chive, served in a glass caviar bowl with pearl spoon.

1st Course

Lobster Bisque

cream, tomato, sherry, crème fraiche

Tuna Crudo

black garlic aioli, avocado, crunchy onion, tobiko

Roasted Beet Salad

goat cheese fondu, candied pecan, apple, shallot, chive, lemon

Whole Artichoke

saffron, grass-fed NZ butter (if vegan, olive oil can be substituted)

2nd Course

8 Oz Virginia Filet

Seven Hills, Lynchburg, VA

sweet potato mash, haricots verts, scallop,
oyster mushroom demi glacé

3-Bone Rack of Lamb

sweet potato mash, Haricots Verts, fresh cherry lamb
demi glacé, seared and sliced tuna, cocoa nib dust

Lobster Tail

scallop, herb, lemon gluten-free stuffing,
minted haricots verts and saffron buerre blanc

Vegan Eggplant 'Parmesan' Tower

lemon, roasted garlic, haricots verts, wild mushroom & tomato ragu

3rd Course

Chef's Plate

assorted truffles, candied lemon blueberry thyme goat cheese, candied
bacon, fig crackers, honey, Brie and chocolate-dipped strawberries

Chocolate Mousse Bomb

dark chocolate mousse, raspberry compote, white chocolate

Strawberry Shortcake

homemade biscuit, macerated strawberries,
vanilla bean whipped cream, mint

Red Velvet Cake

cream cheese icing, dark chocolate syrup,
chocolate-dipped strawberries

Consuming raw or uncooked meats could lead to foodborne illness,
especially if underlying health issues are present.