

# THE HENRY CLAY INN®

## Look'n Good Valentine's Menu

Valentine's Day Prix Fixe | \$80 per person

*Add wine pairing for \$40*  
or by the glass, prices listed

### Amuse Bouche

#### Virginia White Stone Oyster

red apple mignonette

*Chateau du Coing de St. Fiacre*  
*Muscadet Sevre et Maine Sur Lie* | \$13

### Soup

#### Smoked Tomato Basil Bisque

smoked tomatoes, fresh double cream and  
basil herb oil with heart shaped croutons

*Catherine & Michel Langlois Coteaux du*  
*Giennois Blanc "Les Charmes" 2023* | \$14

### Salad Course

(choice of)

#### Strawberry Walnut and Brie Salad

fresh strawberries, candied walnuts,  
brie cheese, local champagne vinaigrette

*Yohan Lardy Vin de France Gamay*  
*"Poppy" 2023* | \$14

#### Beets Done Three Ways

pickled beets, roasted baby beets,  
beet white wine dressing

*Weingut Von Winning Pfalz Riesling*  
*"Winnings" 2024* | \$14

### Appetizer

(choice of)

#### Soy-ginger Steak Bites

filet tips in soy-ginger jus topped with  
pickled Fresno chilies

*Yves Cuilleron Collines Rhodaniennes*  
*Syrah 2023* | \$14

#### Seared Scallops

diver scallop in beurre blanc  
topped with caviar

*J. Mourat Fiefs Vendeens Mareuil Blanc*  
*"Collection" 2023* | \$12

### Entrée

(choice of)

#### Pan Seared Veal Chop

local veal chop over Boursin mashed  
potatoes, honey roasted baby carrots,  
demi-glace

*Les Chais du Port de la Lune Côtes de Bourg*  
*Rouge Terre 2022* | \$14

#### Duck Breast a L'orange

maple leaf duck breast, creamy stone  
ground grits, crispy Brussels sprouts,  
french l'orange sauce

*Pullus Stajerska Pinot Noir 2024* | \$13

#### Wine Poached Rockfish

celeriac puree, grilled asparagus,  
garlic confit, beurre blanc

*Blenheim Vineyards Virginia*  
*Chardonnay 2023* | \$14

#### Ratatouille

thinly sliced and roasted zucchini, bell  
peppers, eggplant, and onions baked in  
fresh house tomato sauce

*Pomalo Dalmatia Plavina Red 2024* | \$13

### Dessert

(choice of)

#### Heart2Heart Dessert

a duo of indulgent cakes: chocolate with  
raspberry, and vanilla with dulce de leche  
and passion fruit

#### Citrus Cheesecake

blood orange sorbet, citrus supremes

#### Mignardise

chocolate bites

Please tell your server of any allergies and dietary restrictions and the kitchen will be happy to make changes as needed.

\*Items may be cooked to order. Consuming raw or undercooked meats could lead to foodborne illness, especially if underlying health issues are present.