



INN ON THE TWENTY

Feature Menu 2025

1st Course

Warm & Wild Mushroom Salad

Shaved Radicchio, Brussel Sprouts, Honey Thyme Vinaigrette
Charred Sour Dough

Or

Cave Spring Riesling Poached Pear

Five Spiced Walnuts, Baby Arugula, Smoked Bacon Vinaigrette

Or

Toasted Goat Cheese Ravioli

Roasted Beets, Butternut Purée, Candied Pecan

2nd Course

6oz AAA Beef Striploin

Potato Gratin, Caramelized Pearl Onion, Cave Spring
Cabernet Jus, Seasonal Vegetables

Or

Roasted Chicken Breast

Apple Thyme Polenta, Forest Mushroom Cream, Roasted Vegetables

Or

Seared Pickerel

Roasted Mini Red Potatoes, Wilted Greens,
Lemon Dill Beurre Blanc

Dessert Course

Tiramisu Crème Brûlée

Espresso, House Made Lady Finger, Fresh Fruit

Or

Nutella Cheesecake

Whipped Chocolate Ganache, Toasted Hazelnuts

*Reservations Required, No Substitutions, \$25 per person to Upgrade to Full a la Carte
5pm-8pm Reservations Required*