
VALENTINE'S MENU OFFERINGS

DINE WITH US | FEBRUARY 12 - FEBRUARY 14

SALAD & APPETIZERS

OYSTERS 2 WAYS | 15

Moondancer, Maine | naked with caviar & Local Chesapeake Bay | rockefeller style

Chateau La Roberterie SAUVIGNON BLANC '18 France 11 | 42

WARM HEARTED SALAD | 12

winter greens, pickled red onions, cajun spiced pecans, red poached winter pears, sherry vinaigrette

Le Grand Courtage BLANC DE BLANCS France 9 | 36

SEAFOOD FRITTO MISTO | 16

calamari, lobster, shrimp, banana peppers, sweet and sour aioli

Macon-Lugny La Carte WHITE BURGANDY '15, France - | 48

MAINS

PETITE FILET | 46

chargrilled creekstone petite filet, butter poached lobster,
dauphinoise potatoes, french beans, wild mushrooms, bernaise

Cote Mas Rose SPARKLING ROSE *St. Hilaire, France* 10 | 40

HEART RAVIOLI | 29

four cheese stuffed heart ravioli, roasted butternut squash puree, oxtail ragout, sage cream

Alexander Valley Vineyards CABERNET SAUVIGNON '16 Sonoma County, CA 11 | 44

TAVERN PAELLA FOR 2 | 75

sea bass, jumbo shrimp, mussels, clams, chorizo, saffron

Terra D'Oro CHENIN BLANC/VIIGNIER '17 Clarksburg, CA 9 | 36

DESSERT & COCKTAILS

STRAWBERRIES WITH
CHOCOLATE FONDUE | 10

BANANAS FOSTER | 10
ice cream, raspberry sauce

TRIO FOR 2 | 15
vanilla panna cotta with bourbon caramelized apples
chocolate espresso mousse
crème brulee

LOVE POTION | 12

gin, lemon juice, elder-flower liquor, topped with rose

LADY IN RED | 14
peach vodka, peach puree, peach sorbet

SWEETHEART | 12
bacardi, lime juice, simple syrup,
club soda, grapefruit juice, mint

Executive Chef Daniel Pochron • Sous Chef Matthew Robbins

Hunters' Tavern | 101 East Dover Street, Easton MD | 410.822.4034 | tidewaterinn.com

