

WELCOME TO THE BLACK BEAR INN
Chef Brian O'Neil's Menu for Sunday, February 14th, 2010



Happy Valentine's Day!



Starters

Tossed Salad with a Greek Feta Vinaigrette

French Onion Soup Au Gratin

Entrees

Beef Wellington (Grilled Beef Tenderloin topped with Mushroom Duxelle and wrapped in Puff Pastry) topped with Bordelaise and Béarnaise Sauces

Orange and Nutmeg Marinated Breast of Duck with a Honey Maple

Steamed Alaskan King Crab Legs Accompanied with Clarified Butter

Roast Sliced Herb Encrusted Pork Loin Stuffed with a Boursin Bread Pudding,
Topped with a Shallot Demi Glaze

Asparagus and Goat Cheese Ravioli Provencal (garlic, shallot, diced tomato) with
a Basil Couli and Fresh Parmesan

Desserts

Children's Menu for \$11.00 (12 or under): Chicken Fingers with Fries, Grilled Cheese Sandwich with Fries, Pasta with Butter & Cheese or Mini Cheese Pizza. Includes Juice, 2% Milk or Soda and Ben & Jerry's Ice Cream (Various Flavors)

For Conservation reasons, water will be served upon request

IN HOUSE GUESTS, A SERVICE CHARGE WILL BE ADDED TO ALL FOOD AND BEVERAGE CHARGES
FOR PARTIES OF SIX OR MORE (OUT OF HOUSE GUESTS) A SERVICE CHARGE OF 18% WILL BE ADDED
THE VERMONT DEPARTMENT OF PUBLIC HEALTH HAS DETERMINED THAT THE CONSUMPTION OF RAW OR
UNDERCOOKED EGGS, FISH, MEAT OR POULTRY MAY BE HAZARDOUS TO YOUR HEALTH.