



**The ROYCROFT Inn**  
at EAST AURORA, New York

Opened to friends in 1905	Restored 1995
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March 20th – 26th 2017

*Choose one*

**Roycroft Seasonal House Salad** | mixed greens | English cucumber | heirloom tomatoes | radish | carrot | fresh mozzarella cheese

**Petite Caesar Salad** | Kalamata olive | shaved Parmesan cheese | lemon | seasoned croutons

**Soup of the Day**

*Choose one of our special Local Restaurant Week Entrees*

– 20.17 –

**Inn Brined Breast of Chicken** | cooked sous-vide with lemon and herbs | basil and lemon verbena pesto | seasonal vegetables | rice pilaf

**Seared Faroe Islands Salmon** | rice pilaf | truffle hollandaise | Vertical Farm pea shoot coulis | seasonal vegetables

**Spinach and Inn made Ricotta Cheese Spanakopita** | Phyllo dough | red bell pepper | cucumber yogurt sauce frisée salad

**Hanger Steak** | grilled with peppercorn rub | demi-glace | whipped potato | seasonal vegetables

**Roasted Corn, Wild Mushroom and Farro Cakes** | arugula tossed with balsamic and fig glaze | blistered heirloom tomato | cilantro and lime aioli |

– 30.17 –

**Kurobuta Pork Tenderloin** | pan roasted | herbed house made Spätzle with crispy cured pork belly | braised red cabbage | wild mushroom jus

**Filet of Beef Tenderloin** | 5 oz | seasoned and grilled | demi-glace | whipped truffle cream | whipped potato | seasonal vegetable

**Atlantic Day Boat Sea Scallops** | pan seared | lemon verbena and green tea risotto | Meyer lemon marmalade | Vertical Farm Pea Tendrils and corn shoots | smoked paprika oil

**Grilled Half Rack of Lamb** | mint scented jus de viande | whipped potato | seasonal vegetables

– 40.17 –

**Filet of Beef Tenderloin** | 8 oz | seasoned and grilled | demi-glace | whipped truffle cream | whipped potato | seasonal vegetable

**Fresh Atlantic Lobster Risotto** | North Atlantic lobster claw and tail meat | wild mushroom, sweet peas, local goat cheese, toasted pine nut risotto | shaved Parmesan

*...and for dessert your choice of*

*Dark Chocolate Truffle Cake*

*or*

*Peach, Blueberry and Port Wine Cobbler*

