

The Valley Inn Restaurant Week 2020

\$43 for 3 courses meal

1ST COURSE

Guinness Stew

Carrots, Potatoes, Onions, Celery, Prime Rib, Guinness Cheddar

Fall Salad

Cranberries, Golden Raisins, Pumpkin Seeds, Toasted Almonds, Granny Smith Apples, Fig Balsamic

2ND COURSE

Ragu Bolognese

Ground Veal, Ground Pork, Pancetta, Penne Pasta, Shaved Parmesan

Flounder

Crispy Polenta Cake, Smoked Applewood Bacon Greens, Blood Orange Balsamic Reduction

Cranberry Chicken

Corn Bread Stuffing, Sautéed Green Beans, Goat Cheese, Leeks

Grilled 5oz Filet Mignon

Three Cheese Mac Rounds, Broccolini, Cherry Port Demi

3RD COURSE

White Chocolate Kahlua Mousse

Almond Praline

Pumpkin Creme Brulee

Toasted Almonds, Whipped Cream

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