

## Taughannock Farms Inn Early Bird Menu

The early bird menu consists of the First Course, followed by the Entrée and, Dessert.



### First Course

Choose a Salad, or Sorbet, or Soup:

#### *Taughannock Farms Seasonal Mixed Greens*

Ruby Red Vinaigrette	Natalie's Vinaigrette (House)
Bacon Dressing	Blue Cheese
Ranch	

#### *Feature Salad*

Your server will describe today's featured salad.

#### *Sorbet*

For a lighter fare opt for our homemade sorbet.

#### *Soup of the Day*

#### *Strawberry Soup*



*Half price shrimp cocktail \$4.95*

## Entrees

*Sirloin Steak* A USDA Prime 8oz. Sirloin steak grilled to perfection and topped with herb steak butter and served with baked potato. 23.95

*Pot Roast* Beef pot roast slow cooked until fork tender, served over roasted vegetables and topped with pan gravy. 23.95

*Crab Au Gratin* Jumbo lump crab with an Asiago and lemon Alfredo sauce over angel hair pasta. 23.95

*Trout Meuniere* Pan fried trout topped with a lemon caper brown butter sauce served with roasted Yukon gold potatoes. 20.95

*Sherry Chicken* Chicken breast sautéed with portobellos, prosciutto ham, and fresh spinach. Finished with a sherry wine cream sauce and served with roasted Yukon gold potatoes. 20.95

*Turkey Pot Pie* Stonewood Farms all natural turkey breast and fresh vegetables simmered in turkey gravy and topped with puff pastry. 19.95

*Fusilli Alfredo* Sun dried tomatoes, fresh asparagus, fresh spinach, and fusilli pasta tossed in an Asiago alfredo. 19.95

IN KEEPING WITH DINE-A-MATE ACCEPTANCE GUIDELINES,  
DINE-A-MATE CARDS ARE NOT APPLICABLE  
FOR THE EARLY BIRD MENU.

## DESSERTS

### Chocolate Obsession

An ultra smooth chocolate filling on an Oreo chocolate crust topped with whipped cream and served with orange vanilla sauce.

### Southern Pecan Tart

Traditional homemade pecan tart served with whipped cream.

### Blackberry Trifle

Light custard, layered with cassis soaked cake and blackberries.

### Crème Brulee

Classic rich custard with caramelized sugar on top.

### Bittersweet Ice Cream Pie

Bittersweet Ice Cream with a hint of almond served on a cookie crust.

### Vanilla Cheesecake

Light and creamy cheesecake on a cookie crust with mixed berries compote.

### Fruit Crisp

Your server will describe our baked fruit crisp for today.

### Tiramisu

Creamy mascarpone cheese filling and chocolate cake with chocolate – kahlua sauce.

### Trio of Sherbet

A rainbow of orange, raspberry, and lime sherbet.

### Peppermint Ice Cream Roulade

Peppermint ice cream wrapped in chocolate cake with chocolate ganache.

*Selection of Ice Creams from Purity Ice Cream*

# TAUGHANNOCK FARMS INN

## Early Bird Menu



Taughannock Farms (John Jones Estate) circa 1880's

