

Tilghman Island Inn
Tasting Menu
May 20 ~ 22, 2011

~~~~~

Black-eyed Pea Cakes  
with House Made Jerusalem Artichoke Relish

Or

Oysters Rockefeller  
Freshly Shucked Mollusks Baked  
with Classic Rockefeller Sauce & Parmesan

Or

Freshly Shucked Choptank Sweets  
with Mignonette Sauce

~~~~~

Greek Salad with Tomatoes,
Kalamata Olives, Red Onions & Feta Cheese

Or

Smoked Salmon & Asparagus Crepes
with a Lemon Dill Sauce

~~~~~

Mussel Sauté  
with Tomatoes, White Wine,  
Garlic & Andouille

Or

Vietnamese Pork Spring Rolls  
Served with a Spicy Dipping Sauce

~~~~~

Lamb Chops with Dried Fruit Mint Couscous,
Baby Bok Choy & Red Wine Demi

Or

Grilled Mahi-Mahi with Saffron Risotto &
Sautéed Arugula topped with a Crab Corn &
Tomato Relish & Lemon Buerre Blanc

~~~~~

Bittersweet Chocolate Cake  
with House Made Raspberry Ice Cream  
& Chocolate Ganache

Or

Crème de la Crème Brûlée

Or

Strawberry Shortcake with  
Vanilla Ice Cream

\$60.00 per person not including tax or gratuity

David McCallum, Executive Chef  
Eric Nunamaker, Executive Sous Chef  
Wine Spectator Award of Excellence Since 1996  
20% Gratuity added to parties of six or more