

Tilghman Island Inn Tasting Menu

June 11- June 13, 2010

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Black-eyed Pea Cakes  
with Jerusalem Artichoke Relish

Or

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

Or

Freshly Shucked Choptank Sweets  
with Mignonette Sauce

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Vanilla Dusted Sea Scallops
with Corn & Scallion Risotto
Mango Sauce & Pineapple Relish

Or

Andouille & Shrimp Brochette
Over Red Rice with Rémoulade Sauce

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Mussel Sauté

Mussel Sautéed with Tomatoes, Basil,  
White Wine & Garlic

Or

Classic Greek Salad

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Lemon, Rosemary & Mustard Seared Lamb Chops
with Roasted Red Potatoes & Asparagus

Or

Australian Baramundi

Lemon Myrtle Seared Filet with a Pacific Rim Stir Fry
& a Yakajirri Beurre Blanc

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Bittersweet Chocolate Cake  
with House Made Vanilla Bean Ice Cream &  
Chocolate Ganache

Or

Crème de la Crème Brûlée

\$60.00 per person

not including tax or gratuity

David McCallum, Executive Chef

Eric Nunamaker, Executive Sous Chef

Wine Spectator Award of Excellence 1996-2009,

20% Gratuity added to parties of six or more