

# Valentine's Menu

Dinner for Two \$149

## **APPETIZER**

French Toast

Topped with ragout of wild mushrooms and  
balsamic

Shrimp Cocktail

Served traditional

Beef Carpaccio

Thinly sliced beef tenderloin drizzled with  
virgin oil, arugula and capers

## **SOUP**

Tomato Dill, Soup of day

## **SALAD**

Caesar Salad or House Salad

## **ENTREES**

Surf & Turf

6oz filet wrapped with cured ham, paired  
with a 6oz Maine lobster tail baked til  
buttery & succulent

Filet

8oz filet wood fired and pancetta wrapped

Pan Seared Seabass

Topped with shiitake mushrooms, asparagus  
and miso butter

Veal Strip Steak

Topped with Diane sauce and crispy  
potatoes and onions







# PETER ALLEN INN VALENTINE LIMITED



*Peter Allen Inn is locally owned by Kinsman's own Richard and Rhonda Thompson. The original building was built in 1821 and restored to the lovely inn it is today. We are a full restaurant, event center, and a bed & breakfast!*

*Our produce is proudly locally sourced from Red Basket Farms (Kinsman, OH)*

## STARTERS

- CUP OF TOMATO DILL - 6
- CUP OF WEDDING - 6
- LOBSTER RISOTTO - 16
- FRENCH TOAST - 17  
Topped with wild mushroom ragout and balsamic drizzle
- CRAB CAKES - 20  
Topped with remoulade
- SHRIMP COCKTAIL - 16  
Traditional served
- SALT & PEPPER LAMB - 20  
Topped with dark cherry and cola jus

## FARM FRESH GREENS

- ADD CHICKEN - 7    ADD SALMON - 12
- ADD SHRIMP - 9    ADD STEAK - 9

- CAESAR SALAD - 16  
House made croutons, crisp romaine lettuce, anchovy garnish, topped with parmesan cheese
- CHOPPED ITALIAN SALAD - 16  
Crisp greens, Italian meats and cheese, fresh vegetables, topped with zesty Italian vinaigrette
- HOUSE SALAD - 14

## SEASONAL CREATIONS

- PISTACHIO CRUSTED SALMON - 38  
Accompanied with a berry salad, wild rice and snap peas
- BUCATINI AMATRICIANA - 36  
Pieces of pancetta, seared with spicy tomatoes and topped with grilled chicken
- WASABI & SESAME SEARED TUNA - 36  
Topped with sweet chili glaze, soy mustard
- PAN ROASTED SEABASS - 46  
Mushroom miso jus
- ROASTED CAULIFLOWER - 26  
Topped with pineapple, bell peppers, charred lime, arugula

## WOODFIRE GRILLE

- BONE IN PORK CHOP - 34  
Center cut bone in pork chop with melted gorgonzola, set a top white bean cassoulet
- COCOA SPICED STRIP STEAK - 48  
Strip steak charred with red wine chocolate sauce
- OVEN ROASTED PRIME RIB - 44  
12oz prime rib topped with beef jus
- PEPPERCORN CRUSTED FLAT IRON - 38  
Topped with Dijon brandy cream
- RACK OF LAMB - 46  
Fire Grilled, herb couscous
- MIXED GRILL - 65  
Pancetta wrapped filet fire grilled, butter poached lobster with Frangelico cream

## SECRET TEA SOCIETY

*Specialty local teas ~ 7 per pot*

- PAI's Signature ~ The Cure ~ Botanical
- Black Forest Berry ~ Herbal
- India Rose ~ Black
- Fig and Date Night ~ Black
- Society Grey ~ Black
- Secret Ceylon ~ Black
- Creme Caramel ~ Oolong
- Ebony Chai ~ Black
- Citrus Almond ~ Botanical
- Emerald Sencha ~ Green

## SPECIALTY COFFEE

- SINGLE ESPRESSO - 4
- DOUBLE ESPRESSO - 6
- LATTE - 5
- CAPPUCCINO - 5
- FRENCH PRESS COFFEE - 5 PER POT

