

SORIN'S

M O R R I S I N N

W I N T E R

APPETIZERS

Venison Carpaccio // 14

Juniper scented, beet and apple slaw, sherry walnut vinaigrette

Colossal Shrimp // 15

Black pepper cognac beurre blanc, watercress, orange caviar, rye pudding

Foie Gras Crème Brûlée// 15

Blood orange confit, cashew butter, brioche

Vegetable and Goat Cheese Terrine // 10.50

Roasted peppers, wild mushroom, leeks, butternut squash, port poached pear

Tuna Confit // 14

Olive oil poached, grilled radicchio, grapes, olives, frisee

Cassoulet // 12

Wild boar sausage, duck confit, canellini bean, sweet potato, duck crumble

SALADS AND SOUPS

Garden Salad // 8.50 small // 6.50

*Cucumber, tomato, red onion, celery, spring greens
Your choice of ranch, bleu cheese, Italian herb or balsamic*

Baby Kale// 12

Honey champagne, shaved apple, dry cherry, toasted sunflower seeds, gorgonzola cheese

Goat Cheese Salad // 12

Whipped goat cheese, oven roasted red and golden beets, candied cashews, baby greens, cabernet vinaigrette

Grilled Romaine // 10

Butternut squash chutney, grapes, spiced marcona almonds, crushed bacon, cherry tomatoes, buttermilk cabernet dressing

Kale Caesar Salad // 9.50 small // 7

Focaccia, oven dried tomato, white anchovy

Oven Roasted Butternut Squash Soup // cup 6 // bowl 7

Parmesan crisp, pumpkin seed oil, pumpkin seeds

Sorin's Seafood Chowder // 9.50

Mussels, shrimp, smoked salmon, cod, pancetta

Soup of the Day // cup 5 // bowl 7

SORIN'S

M O R R I S I N N



MAIN COURSES

Grilled Steak

Choice of 8 oz Filet Mignon, 10 oz NY Strip,
12 oz Ribeye with chive whipped potato, asparagus,
buerre Cafe de Paris.

Additions:

8 oz Filet Mignon // 36 Colossal Shrimp // 7
10 oz NY Strip // 36 Foie Gras // 6
12 oz Ribeye // 39 Camembert Crust // 3

Roast Pork // 28

Caramelized shallot green beans, butter nut squash
risotto, port syrup, pork demi glace

Lamb Loin // 36

Chestnut puree, root vegetables, spinach, herbed faro,
bagna cauda foam

Indiana Half Duck // 24

Parisian gnocchi, spinach, sweet peppers, onions,
sauce supreme

Shrimp and Chorizo // 26

Garlic rubbed shrimp, grilled chorizo, herb faro, wilted
baby kale, mushroom "tea", peperonata

Diver Scallops // 29

Medley of fingerling potatoes, red onion, shiitake
mushrooms, green onions, butternut squash, grilled
asparagus, champagne-vanilla silk

Smoked Sturgeon // 32

Prosciutto wrapped, braised red cabbage, rye dumpling,
grilled broccolini, Meyer lemon vinaigrette

Faroe Island Salmon // 30

Roasted Brussels sprouts, chantarelle and oyster
mushrooms, celery root puree, buerre rouge, pickled
grapes

Sorin's Signature Dover Sole Meuniere // 42

Pan-seared filet of sole, lemon brown butter foam, lemon
supreme, Parmesan roasted asparagus, confit of fingerling
potatoes

Butternut Squash Steak // 20

Medley of fingerling potatoes, red onion, shiitake
mushrooms, green onions, butternut squash, grilled
asparagus, champagne-vanilla silk

Cauliflower Steak // 20

Coriander-scented cauliflower, Brussels sprouts, oyster
and chantarelle mushrooms, buerre rouge, smoked
paprika hollandaise

DESSERTS

Orange Chocolate Dome // 8

Chocolate and orange mousse, ganache center, candied
orange zest

Key Lime Panna Cotta // 7

Key Lime pie filling, vanilla bean panna cotta, graham
cracker cake

Dessert Sampler // 8

Petite desserts: Chocolate mousse, French vanilla creme
brulee, creme caramel

Crème Brûlée of the Season // 8

Selection of Cheeses // 4 per selection

Served with apricot chutney, pumpernickel crouton

Hidden Springs Ocooch Mountain // Sheep, semi-firm

Point Reyes Blue // Cow, blue

Cypress Grove Humboldt Fog // Goat, brie

Beehive Barely Buzzed // Cow, firm

Bellweather Farms Carmody // Cow, semi-firm

Des Cremiers // Cow, triple-cream brie