



at the emory inn

chef de cuisine:
rémy kerba

dinner menu
2008

our martinis

cosmopolitan

skyy vodka, triple sec
and cranberry juice

sour apple martini

three olives apple vodka,
apple schnapps and sour
mix

espresso martini

skyy vanilla vodka,
khalua, bailey's and an
espresso shot

chocolate martini

three olives chocolate
vodka, bailey's and cream

white almond martini

skyy vanilla vodka,
amaretto and cream

\$11.00

one check per table,
please.

18% gratuity may be added
to parties of
5 or more

starters

pâté de campagne à la moutarde 8

country style pâté, dijon mustard, red onions, cornichons, baguette croutons

blue crab & corn cake 9

baby greens, lemon-garlic aioli

escargots à la bourguignone 8

marinated escargots baked in traditional garlic and herb butter

moules marinières 9

an appetizer size of our fresh p.e.i. mussels, steamed in a creamy
shallot, garlic and white wine broth

diver sea scallops 12

sweet potato mash, brown butter, balsamic drizzle

soupe du jour 6

daily chef's selection

salads

iceberg and blue cheese salad 6

crisp iceberg lettuce with diced tomatoes, crumbled blue cheese and
bacon, creamy house made blue cheese dressing

salade giverny 7

baby lettuces, tomato, red onion, feta cheese, balsamic vinaigrette

roasted beet & granny smith apple salad 6

oven-roasted beets, granny smith apples, walnuts, red onion,
crumbled blue cheese, lemon vinaigrette

baked brie, orange and arugula salad 9

panko crusted baked brie, baby arugula, orange, apple cider vinaigrette

main plates

mignon de porc au poivre 20

pork tenderloin, mushroom risotto, braised red cabbage, creamy
peppercorn sauce

sautéed rainbow trout grenobloise 19

steamed asparagus, mashed potatoes, toasted walnuts, capers, hazelnut butter

entrecote "maître d'hotel" 28

grilled 12oz center-cut strip steak, real pommes frites, beurre maître d'hotel,
lemon-garlic aioli

filet de saumon au beurre et au citron 21

wilted baby arugula risotto, brown butter sauce, balsamic syrup

merlot braised australian lamb shank 24

sweet potato mash, sautéed broccoli, rustic roasted sweet pepper, onion and tomato sauce

suprême de poulet aux capres 17

southern-style fried chicken breast, mashed potatoes, steamed asparagus,
lemon-caper white wine sauce

moules & frites 15

a larger portion of our moules marinières with a side of pommes frites

cappelini pasta aux légumes 14

angel hair pasta, broccoli, mushrooms, roasted red pepper, garlic &
tomato sauce, shredded parmesan cheese

add shrimp 6.00

add chicken 3.00

seasonal vegetable platter 13

a tasty treat of seasonal vegetables