

**BISTRO on 10**  
GREAT FOOD - GREAT TIMES

*Tuesday February 14th Valentine's Menu*

First Course

**Lobster Crostinis** -Tarragon Lobster Salad served with Toasted Buttered Baguette

**Garlic Roasted Prawns**-Arugula and Lemon Vinaigrette

**East Coast Oysters** served with Champagne Mignonette

**Mushroom Bisque**-Light Puree of Kennett Square Mushrooms, Seared Crimini,  
Crispy Goat Cheese, Chives

Second Course

**Jumbo Lump Crab & Asparagus Salad**

Local Bib Lettuce, Crab, Asparagus, Granny Smith Apples, Toasted Walnuts Maple Vinaigrette

**Mussels** served with Spicy Herb Butter Grilled Baguette Crouton

**Local Roasted Beet Salad**-Arugula with Red, Gold and Chioggia Beets, Caramelized Fennel,  
Toasted Walnuts, Goat Cheese and Walnut Thyme Vinaigrette

Third Course

**Pan Seared Sea Scallops**-Pressed Herb Potatoes, Cauliflower Puree, Local Micro Greens

**1/2 Roasted Chicken**-Roasted with Bacon, Garlic, Lemon & Herbs,  
Caramelized Brussel Sprouts and Herb Pressed Potatoes

**Lobster Pot Pie**-Butter Poached Lobster, Peas, Tarragon, Lobster Veloute

**Mushroom Ravioli**-Brown Butter Sauce with Roasted Crimini Mushrooms,  
Butternut Squash, Asparagus and Aged Pecorino

**Crispy Skin Striped Bass**-Wild Mushrooms, Shaved Brussel Sprouts, Truffle Mash Potatoes

**Filet Mignon**-Grilled asparagus, Garlic Redskin Mash Potatoes, Cabernet Demi Glaze  
With Béarnaise Sauce-Add Lobster Tail + 11.95

**Bacon Wrapped Pork Tenderloin**-Garlic Thyme Northern Beans, Wilted Spinach, Maple Beurre Blanc

Fourth Course

A Chef Indulgence for Two

Complimentary Champagne Toast

\$49.95 per person + tax & gratuity. Menu is also available A La Carte

*Waynebrook Inn February Romance Packages*

**One Night Stay, Chocolate Covered Strawberries, Bottle of Champagne,  
A Single Rose in a vase and Complimentary Breakfast**

Enjoy an Extra Hour on us , choose one - Check Out at 12:00pm or Check In at 2:00pm

Deluxe Rooms \$149 plus tax

Suites & Double Queens \$169 plus tax

Jacuzzi Rooms \$199 plus tax

**For Reservations Please Call 610-273-2444**

Offer Valid All Through the Month of February

Also make your dinner reservations for Bistro on 10 at time of booking to enjoy a romantic dinner for two and receive a coupon for 10% off your dinner.

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