

SORIN'S

M O R R I S I N N



FALL



APPETIZERS

Venison Carpaccio // 14

Juniper scented, beet and apple slaw, sherry walnut vinaigrette

Colossal Shrimp // 15

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

Foie Gras Crème Brûlée// 15

Fresh fig compote, cashew butter, brioche

Vegetable and Goat Cheese Terrine // 10.50

Roasted peppers, wild mushroom, leeks, spinach, port poached pear, pear crisp

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

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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

Oscar Style // 10

10 oz NY Strip // 36

Foie Gras // 6

12 oz Ribeye // 39

Camembert Crust // 3

Colossal Shrimp // 7

Pork Tenderloin // 24

Prosciutto wrapped, corn risotto, red onion confit,
balsamic glazed carrot

Lamb Saddle // 36

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

Smoked Short Rib // 29

Whipped sweet potato, wilted kale, pickled red
onion, gremolata, natural jus

Shrimp and Clams // 29

Parisian gnocchi, arugula, sweet peppers, parmesan
sambucco broth

Diver Scallops // 29

Caramelized shallot haricot verts, pumpkin risotto,
pepperonata, sage oil, port syrup

Halibut // 36

Chardonnay poached, shittake, chorizo, red onion, sweet
potato, fingerlings, spinach, smoked paprika, hollandaise

Hot Smoked Salmon // 30

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

Sorin's Signature Dover Sole Meuniere // 39

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

Butternut Squash Steak // 20

Chestnut puree, root vegetables, spinach, herbed faro,
port syrup

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

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LUNCH



SORIN'S EXPRESS LUNCH // 22

Choose One

Kale Caesar Salad / Baby Kale / Garden Salad

Choose One

*Lobster Roll / Hot Smoked Salmon /
Grilled Chicken Club Sandwich / Butternut Squash Steak*

Choose One

Crème Brûlée / Ice Cream / Fresh Fruit

LUNCH TIME FAVORITES

Murf Burger // 13.50

*Hand-formed patty, bacon, sautéed mushrooms
caramelized onions, Swiss & cheddar cheeses, crispy
onions and bistro sauce**

Wood Stone Oven Pizza // 11.50

*Fontina, mozzarella, grana padano
Add pepperoni, sausage, mushroom for \$1 each*

Fish and Chips // 15

Mushy peas, bread and butter pickle tartar sauce

SOUP

Sorin's Seafood Chowder // 9.50

Mussels, shrimp, smoked salmon, cod, pancetta

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

Parmesan crisp, pumpkin seed oil, pumpkin seeds

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

SALADS

Garden Salad // 8.50 small // 6.50

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

Kale Caesar Salad // 9.50 small // 7

*Focaccia, oven dried tomato, white anchovy
Add chicken // 4
Add shrimp // 7
Add salmon // 8*

Goat Cheese Salad // 12

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

Baby Kale // 12

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

Grilled Romaine // 10

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

FL4

MAIN COURSES

Corned Beef and Mustard // 12

*House-cured, Guinness mustard, white cheddar cheese,
light rye*

Steak Frites // 20

*NY Strip steak, duck fat potatoes, caramelized onions,
sauteed asparagus, Bordelaise sauce*

Lobster Roll // 14

*Butter poached lobster, tarragon aioli, toasted brioche
Choice of french fries, kettle chips or fruit*

Grilled Chicken Club Sandwich // 13

*Toasted sourdough, lettuce, bacon jam, tomatoes
Choice of french fries, kettle chips or fruit*

Smoked Salmon BLT // 14

*North Atlantic salmon lox, bacon, lettuce, tomato, chive
mayo, wheat toast*

Butternut Squash Steak // 20

Chestnut puree, root vegetables, spinach, herbed faro

Grilled Chicken Crêpes // 13

*Grilled chicken, apple, mushrooms and brie cream
Choice of french fries, kettle chips or fruit*

Cauliflower Steak // 20

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

Hot Smoked Salmon // 19

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions*