

♥ Celebrate Valentine's Day at the Inn ♥

The evening begins with a four course dinner in the Main Dining Room followed by Portland's own Pete Kilpatrick, live in the Millbrook Tavern!



APPETIZERS

Choose from 8 including:

Maine Lobster Bisque*

Seafood Cakes*

Asian Duck

Chicken Cappalini and more!

SALAD

ENTRÉES

10 beautifully prepared entrees including:

Veal Sirloin

A ten ounce sirloin seasoned with fresh rosemary, char-grilled and served over a hearty tomato and fire-roasted red pepper stew.

Pan Seared Scallops

Fresh sea scallops pan seared in olive oil and served with a roasted corn and avocado salsa and a chili and red pepper coulis.

Roasted Prime Rib*

A Bethel Inn classic served on or off the bone.

Maine Lobster*

A one and a quarter pound lobster steamed and served with drawn butter, baked potato and vegetable of the day.

Pan Roasted Duck

Boneless breast of duck with a cranberry and fig stuffing slow roasted and served with a port wine and blood orange reduction.

Beef Tenderloin

A lightly seasoned eight ounce cut, char-grilled and topped with roasted wild mushrooms and a herbed hollandaise.

DESSERT

Choose from one of our delicious homebaked selections!

PLUS, A CHAMPAGNE TOAST FOR TWO!

All for just \$39.95 per person

**\$5 surcharge applies. Does not include tax/gratuity.*

**Pete Kilpatrick in the
Millbrook Tavern**

9pm – close, no cover charge!

A Portland native, Pete exploded into the pop mainstream recently touring with Guster, Ray Lamontagne, Spoon,

The Dave Matthews Band and more.



**The
Bethel Inn
Resort**
1913 MAINE