THE LAFAYETTE INN
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5 Course Prix Fixe Dinner

First Course: Yoders Beet Salad

Begin your dining experience with the refreshing Yoders Beet Salad. This dish features locally grown mixed greens, which are complemented by sweet and spiced pecans, sautéed onions, and crumbly feta cheese. The flavors are brought together with a house-made Champagne vinaigrette, served on the side for your preference.

Second Course: Four Cheese Ravioli Stack

The second course presents a delectable stack of four cheese ravioli layered with fresh mozzarella. This stack sits atop a bruschetta tomato mix and is finished with a garnish of fresh basil and a drizzle of balsamic glaze for added depth and zest.

Third Course: Tuscan Shrimp Pasta

For the third course, enjoy Tuscan Shrimp Pasta. Sautéed shrimp are tossed in a garlic and white wine pesto sauce, which includes a subtle hint of crushed red pepper for warmth. The shrimp are served over linguine and topped with a dollop of goat cheese, adding a touch of richness to the dish.

Fourth Course: Mini Filet Mignon Stack

The fourth course features a Mini Filet Mignon Stack, cooked to medium perfection. This stack is arranged on a bed of breaded onion straws and layered with creamy mashed potatoes and wilted spinach. The filet is topped with a flavorful bleu cheese and chimichurri sauce, enhancing its savory profile.

Fifth Course: Warmed Toffee Bundt Cake

Conclude your meal with an individual warmed English Toffee bundt cake, providing a sweet and comforting finish to this five-course prix fixe dinner.

$75 per person (plus tax and gratuity)

Advance reservations required. Non-Inn guests, 4 person minimum.