

CUSTOM À LA CARTE MENU

GROUPS OF 20 GUESTS OR LESS

Prices are listed next to each entree which include a first course, entrée, dessert and coffee and tea service.

A Custom Menu will be designed and printed, without pricing, listing the selections you have chosen from our menu below. No entrée counts are needed for this menu, your guests may order the day of your event.

APPETIZERS

OPTIONAL, SELECT UP TO TWO

- HALF DOZEN LOCAL OYSTERS 18
Bloody Mary Cocktail, Mignonette, Horseradish
Add Caviar & Crème Fraîche +\$12
- HUDSON VALLEY FOIE GRAS 18
Thyme Brioche, Blackberry Compote, Pear, Curly Endive
- BUTTERFLY PEA VEGETABLE DUMPLING 12
Mushroom Broth, Peas, Radish, Scallion Oil
- CRISPY CRAB CAKES 15
Citrus Ginger Aioli, Pickled Vegetables, Watercress, Shiso

SOUPS & SALADS

SELECT TWO

- CLAM CHOWDER
New England Style
- LOCAL KALE SALAD
Brussels Sprouts, Beet, Shades of Blue, Hazelnut, Pancetta, Cider Sherry Vinaigrette
- LITTLE GEM SALAD
Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy
- BABY RED OAK
Fennel, Gooseberry, Freeze Dried Blueberries, Cornbread Crouton, Prickly Pear
- MUSHROOM & SALSIFY BISQUE
Bacon Lardon, Truffle Oil, Chive

ENTREES

SELECT THREE PLUS A VEGETARIAN OPTION

A VEGETARIAN SELECTION WILL ALWAYS BE AVAILABLE UPON REQUEST THE NIGHT OF THE EVENT IN ADDITION TO YOUR THREE ENTRÉE CHOICES

- VERNON FAMILY FARM STATLER CHICKEN BREAST 46
Sweet Potato Purée, Grilled Broccolini, Glace de Poulet
- JUNIPER MARINATED SCOTTISH SALMON FILLET 51
Smoked Onion Soubise, Gooseberry Relish, Herbed Quinoa & Asparagus
- PAN SEARED NEW BEDFORD SEA SCALLOPS 52
Orange Vanilla Gastrique, Root Vegetable Chips, Herbed Quinoa & Asparagus

GRILLED SWORDFISH LOIN	52
Dunk's Mushroom, Andouille, Kale, Pine Nut Gremolata, Herbed Quinoa & Asparagus	
BENTON'S BACON WRAPPED MONKFISH	48
Local Kale & Walnut Pesto, Roasted Tomato, Arugula, Vincotto, Herbed Quinoa & Asparagus	
BRAISED RABBIT PAPPARDELLE	50
Oyster Mushroom, Arugula, Rosemary, Thyme, Red Wine Butter, Roasted Tomato, Balsamic	
SMOKED DUROC LONG BONE PORK CHOP	50
Pumpkin, Ham Hock & Potato Hash, Swiss Chard, Cider Reduction, Red Sorrel	
ACHIOTE RUBBED AUSTRALIAN GRASS-FED LAMB RACK	64
Honey Roasted Turnip, Pommés Parisian, Arugula, Chickpea Purée, Demi-Glace	
8 OZ FILET MIGNON 21 DAY WET AGE, CENTER CUT	63
Sweet Potato Purée, Grilled Broccolini, Black Pepper Crispy Onions, Watercress, Herb Butter, Red Wine Demi-Glace	
12 OZ SIRLOIN STEAK 45 DAY DRY AGE, CENTER CUT	74
Sweet Potato Purée, Grilled Broccolini, Black Pepper Crispy Onions, Watercress, Herb Butter, Red Wine Demi-Glace	
14 OZ RIBEYE STEAK 35 DAY WET AGE, CERTIFIED PRIME	66
Sweet Potato Purée, Grilled Broccolini, Black Pepper Crispy Onions, Watercress, Herb Butter, Red Wine Demi-Glace	
BROWN BUTTER RED KURI SQUASH RISOTTO- VEGETARIAN	44
Kale, Grilled Winter Squash, Pecorino Pepato, Beet, Sage Leaves	

DESSERTS

SELECT TWO

VANILLA BEAN CRÈME BRÛLÉE

Roasted Strawberries, Buttermilk Biscuits, Candied Basil Leaf

CHOCOLATE BAKED ALASKA

Coffee Ice Cream, Dulce de Leche, Chocolate Sponge Cake, Toasted Meringue, Cookie Dough Bites

PEACH GALETTE

Chantilly, Orange Clove Caramel Sauce, Raspberry

ULTIMATE COCONUT CAKE

Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries

MEYER LEMON CHEESECAKE

Graham Cracker, Lemon Curd, Raspberry, Candied Lemon, Chantilly

BVI'S SIGNATURE CHOCOLATE BAG, EST. 1985 \$10 SURCHARGE

White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake

EXECUTIVE CHEF TINA VERVILLE

ALL PRICES ARE SUBJECT TO N.H. STATE TAX