

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

MAPLE BROOK FARM BURRATA 12
Sun Dried Tomato Pesto, Watercress, 10 year Balsamic, Pine Nuts, Crostini

CRISPY CRAB CAKES 15
Roasted Garlic & Old Bay Aioli, Celery Leaf & Watercress Salad

SOUPS & SALADS

SELECT TWO

CLAM CHOWDER
New England Style

MUSHROOM & SALSIFY BISQUE
Bacon Lardon, Truffle Oil, Chive

LOCAL KALE SALAD
Brussels Sprouts, Beet, Shades of Blue, Hazelnut, Pancetta, Cider Sherry Vinaigrette

LITTLE GEM SALAD
Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

HERON POND FARM BEET SALAD
Arugula, Frisée, Citrus Segments, Ricotta Salata, Walnut Vinaigrette, Vincotto

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 47
Fingerling Potato, Brussels Sprouts, Chestnuts, Smoked Bacon, Glace de Poulet, Truffle Gaufrettes

PAN ROASTED SCOTTISH SALMON FILLET 53
Roasted Cranberry, Vinaigrette, Ginger Spiced Pear Salad, Black Quinoa, Swiss Chard, Hazelnut

HERB ROASTED ICELANDIC COD LOIN 53
Savory Leek Nage, Bok Choy, Carolina Gold Rice, Crispy Leeks

EGG BATTERED SOLE	49
Fingerling Potato, Vegetable Mélange, Bacon & Onion Vinaigrette	
NEW ENGLAND SEAFOOD STEW	57
New Bedford Scallops, Maine Mussels, Shrimp, Cod, Achiote Broth, Carolina Gold Rice	
SMOKED DUROC LONG BONE PORK CHOP	51
Pumpkin, Ham Hock & Potato Hash, Swiss Chard, Cider Reduction, Red Sorrel	
ACHIOTE RUBBED AUSTRALIAN GRASS-FED LAMB RACK	65
Dunk's Mushrooms & Anson Mills Farro, Chickpea Puree, Demi-Glace	
8 OZ FILET MIGNON 21 DAY WET AGE, CENTER CUT	66
Gratin Dauphinois, Grilled Asparagus, Watercress, Herb Butter, Red Wine Demi-Glace	
12 OZ SIRLOIN STEAK 35 DAY WET AGE, CERTIFIED PRIME	65
Gratin Dauphinois, Grilled Asparagus, Watercress, Herb Butter, Red Wine Demi-Glace	
14 OZ RIBEYE STEAK 35 DAY WET AGE, CERTIFIED PRIME	71
Gratin Dauphinois, Grilled Asparagus, Watercress, Herb Butter, Red Wine Demi-Glace	
BROWN BUTTER RED KURI SQUASH RISOTTO- VEGETARIAN	45
Kale, Grilled Winter Squash, Pecorino Pepato, Beet, Sage Leaves	

DESSERTS

SELECT TWO

VANILLA BEAN CRÈME BRÛLÉE

Red Wine Poached Pear, Rosemary & Fig Cookie

ULTIMATE COCONUT CAKE

Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries

APPLE PIE MILLE-FEUILLE

Diplomat Cream, Caramelized Apple, Pie Crust, Apple Butter, Cheddar Ice Cream, Green Apple

PUMPKIN TART

Pumpkin Bavarian Cream, Brown Butter Pecan Crumble, Pepitas, Maple Anglaise, Ginger Pear Sorbet

CHOCOLATE HAZELNUT BRIOCHE

Dark Chocolate Hazelnut Ganache, Chocolate Ice Cream, Bourbon Caramel, Raspberry

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