

CUSTOM À LA CARTE MENU

GROUPS OF 20 GUESTS OR LESS

A custom menu will be designed and printed, without pricing, listing the selections you have chosen from our menu below. Prices are listed next to each entree which include a first course, entrée, dessert and coffee and tea service. 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 FRAICHE \$12

PAN SEARED NEW BEDFORD SEA SCALLOPS \$16

Brown Butter Sweet Potato Puree, Apple & Radish Slaw, Chipotle Gastrique

HOUSE POTATO GNOCCHI \$14

Duck Confit, Dunks Chestnut Mushrooms, Burro Fusco, Pecorino Pepato

CRISPY CRAB CAKES \$15

Watercress & Frisee, Citrus Aioli, Pickled Fennel

SOUPS & SALADS- PLEASE SELECT TWO

CLAM CHOWDER

New England Style

HEIRLOOM TOMATO SALAD

Whipped Ricotta, Balsamic Pickled Onion, Watercress, Basil Pistou, Pine Nuts

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

LOCAL CORN BISQUE

Maine Lobster, House Cured Bacon, Fennel Frond

ENTRÉES- PLEASE SELECT THREE

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

SCOTTISH SALMON FILLET \$51

Grains & Heirloom Tomato Salad, Arugula & Basil Pesto, Vincotto

VERNON FARMS STATLER CHICKEN BREAST \$46

Smoked Paprika, Cauliflower Romanesco, Roasted Garlic Pommes Purée, Jus de Poulet

ENTRÉES CONTINUED ON PAGE 2

PAN SEARED YELLOWFIN TUNA \$50

Anson Mills Benne Seed Crust, Soba Noodle Salad, Ginger Miso Broth, Wasabi Oil

AUSTRALIAN GRASS-FED LAMB RACK \$64

House Made Gnocchi, Local Mushrooms, Kale, Whole Grain Mustard Demi-Glace, Truffle Potato Gaufrettes

PRIME RIBEYE \$66

14 oz, Sea Salt & Herb Roasted Fingerlings, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace

BEEF TENDERLOIN FILET \$63

8 oz, Sea Salt & Herb Roasted Fingerlings, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace

MILK-FED VEAL PORTERHOUSE \$68

14 oz, Sea Salt & Herb Roasted Fingerlings, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace

WHEATBERRIES & VEGETABLES \$44

Baby Carrot & Zucchini, Spring Vegetable Ragout, Morel Mushrooms, Spring Onion Pesto

DESSERTS- PLEASE SELECT TWO

VANILLA BEAN CREME BRÛLÉE

Citrus Marmalade, Madeleines, Candied Citrus

RASPBERRY LIME SEMIFREDDO

Pistachio Sponge Cake, Raspberry Coulis, Pistachio Tuile

MIXED BERRY SHORTCAKE

Pan-Fried Pound Cake, Almond Streusel, Orange Liqueur Macerated Mixed Berries, Chantilly Cream

SAMOA CHEESECAKE

Cheesecake, Chocolate Ganache, Coconut Macaroon, Dulce de Leche, Candied Gooseberries, Shortbread Cookie

MILE HIGH CHOCOLATE CAKE \$3 SURCHARGE

Coffee Liqueur Infused Chocolate Cake, Dark Chocolate Mousse, Coffee Reduction, Pastry Cream

CHOCOLATE BAG \$6 SURCHARGE

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

COFFEE AND TEA ARE INCLUDED

All prices are subject to N.H. State Tax

EXECUTIVE CHEF - TINA VERVILLE