

# 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 FRAÎCHE . . . . . \$12

**PAN SEARED NEW BEDFORD SEA SCALLOPS . . . . . \$16**

*Brown Butter Sweet Potato Purée, Apple & Radish Slaw, Chipotle Gastrique*

**DUCK CONFIT & CABBAGE DUMPLINGS . . . . . \$14**

*Savory Mushroom Broth, Local Radish, Scallion*

**CRISPY CRAB CAKES . . . . . \$15**

*Opal Basil Aioli, Curly Endive & Radicchio*

## SOUPS & SALADS- PLEASE SELECT TWO

**CLAM CHOWDER**

*New England Style*

**HERON POND FARM BEET SALAD**

*Frisée, Pistachio, Bucheron, Blood Orange Vinaigrette*

**LITTLE GEM SALAD**

*Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy*

**SPLIT PEA SOUP**

*Smoked Ham Hock, Crème Fraîche, Green Onion*

## 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**

*Beet, Potato & Spanish Chorizo Hash, Saffron Cauliflower Purée, Shaved Fennel, Endive*

**VERNON FAMILY FARM STATLER CHICKEN BREAST . . . . . \$46**

*Coq Au Vin, Roasted Potato, Dunks Mushrooms, Persillade*

ENTRÉES CONTINUED ON PAGE 2

**ICELANDIC COD LOIN ..... \$48**

*Anson Mills Farro & Onion, Rapini & Guanciale, Tomato Espelette Emulsion, Charred Scallion*

**CHILE RUBBED ROBIE FARM PORK TENDERLOIN ..... \$48**

*Cranberry Pistachio Cornbread Stuffing, Haricot Vert, Demi-Glace*

**LONG ISLAND DUCK BREAST ..... \$54**

*White Root Vegetable Pave, Brussels Sprouts, Pomegranate Demi-Glace*

**BEEF TENDERLOIN FILET ..... \$63**

*8 oz, Pommes Purée, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace*

**PRIME RIBEYE ..... \$66**

*14 oz, Pommes Purée, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace*

**PORTERHOUSE STEAK ..... \$76**

*18 oz, Pommes Purée, Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace*

**STUFFED DELICATA SQUASH ..... \$44**

*Anson Mills Farro, Kale, Sweet Potato, Toasted Pecans, Cider Gastrique*

**DESSERTS- PLEASE SELECT TWO**

**VANILLA BEAN CREME BRÛLÉE**

*Lemon Curd Pavlova, Pomegranate Seeds*

**ESPRESSO & HAZELNUT PANNA COTTA**

*Caramel Popcorn, Butterscotch Sauce*

**CHERRY FRANGIPANE TART**

*Honey Almond Brittle, Cherry Coulis, Toasted Almond Ice Cream*

**ULTIMATE COCONUT CAKE**

*Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries*

**MILE HIGH CHOCOLATE CAKE ..... \$4 SURCHARGE**

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

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