

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

LOCAL WINTER SQUASH RAVIOLI \$14

Brown Butter Sage Cream, Pecorino Pepato, Butternut Chips, Micro Salad

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

LOCAL RED KURI SQUASH BISQUE

Pumpkin Seed Oil, Black Pepper Walnuts

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

Fingerling Potatoes, Swiss Chard, Salsify, Red Wine Cranberry Gastrique, Micro Salad

VERNON FAMILY FARM STATLER CHICKEN BREAST \$46

Dunk's Mushroom Risotto, Grilled Asparagus, Truffle Glace de Poulet, Gremolata

ENTRÉES CONTINUED ON PAGE 2

HERB MARINATED SWORDFISH LOIN..... \$50
White Bean, House Bacon, Tomato, Local Kale, Balsamic Cipollini Jam

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

ROBIE FARM STRIP STEAK..... \$62
12 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

STUFFED DELICATA SQUASH \$44
Anson Mills Farro, Kale, Sweet Potato, Toasted Pecans, Cider Gastrique

DESSERTS- PLEASE SELECT TWO

VANILLA BEAN CREME BRÛLÉE
Wine Poached Pear, Molasses Cookie

BLUEBERRY PANNA COTTA
Hibiscus Syrup, Pomegranate Seeds, Citrus Supreme, French Almond Wafer

PUMPKIN CHEESECAKE
Espresso Cookie, Dulce de Leche, Honeycomb, Coffee Anglaise, Chantilly

APPLE CIDER CAKE
Cream Cheese Icing, Lager Apple Compote, Caramel Sauce, Cider Reduction, Oat Crumble

MILE HIGH CHOCOLATE CAKE \$4 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