

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

VEGETABLES & BAKED RICOTTA \$44

Whole Milk Ricotta Cake, Broccoli Rabe, Dunk's Mushrooms, Romanesco, Red Pepper Coulis

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