

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

BLUE CORNMEAL CRUSTED SOFT-SHELL CRAB \$17

Avocado, Charred Green Tomato Salsa, House Bacon Beurre Noisette, Cilantro

RICOTTA GNUDI \$12

House Italian Sausage, Spring Vegetables, Parmesan Broth, Herbs

CRISPY CRAB CAKES \$15

Avocado Cream, Citrus, Fennel, Shaved Onion, Frisée

SOUPS & SALADS- PLEASE SELECT TWO

CLAM CHOWDER

New England Style

RED SORREL & MACHE

Shaved Fennel, Radish, Almond & Oat Granola, Citrus, Lemon & Bee Rich Honey Vinaigrette

LITTLE GEM SALAD

Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

ASPARAGUS BISQUE

Lemon & Herb Ricotta, Olive Oil, Basil

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

Citrus, Soft Greens, & Ginger, Raspberry Blood Orange Gastrique

VERNON FAMILY FARM STATLER CHICKEN BREAST \$46

Herbed Yukon Potatoes, Baby Carrots, Glace de Poulet, Herbs

ENTRÉES CONTINUED ON PAGE 2

PAN ROASTED SWORDFISH LOIN \$50

Coconut Curry Carrot Broth, Kumquat, Fennel

HARISSA RUBBED AUSTRALIAN GRASS-FED LAMB RACK \$64

Spiced Beluga Lentils, Mint Yogurt, Baby Carrots, Charred Tomato

DUROC LONG BONE PORK CHOP \$50

14 oz, Orange & Ginger, Quinoa & Anson Mills Farro, Smoked Pork Belly, Haricot Vert, Strawberry & Rhubarb

BEEF TENDERLOIN FILET, 21 DAY WET AGED \$63

8 oz, Smoked Garlic Pommes Purée, Grilled Vegetable Mélange, Watercress, Herb Butter, Red Wine Demi-Glace

PRIME RIBEYE, 35 DAY WET AGED \$66

14 oz, Smoked Garlic Pommes Purée, Grilled Vegetable Mélange, Watercress, Herb Butter, Red Wine Demi-Glace

SIRLOIN STEAK, 45 DAY DRY AGED \$74

12 oz, Smoked Garlic Pommes Purée, Grilled Vegetable Mélange, Watercress, Herb Butter, Red Wine Demi-Glace

VEGETABLES & BAKED RICOTTA \$44

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

DESSERTS- PLEASE SELECT TWO

VANILLA BEAN CRÈME BRÛLÉE

Roasted Strawberries, Rhubarb Compote, Candied Basil Leaf

VANILLA PASSION FRUIT GÂTEAU

Vanilla Sponge Cake, Passion Fruit Gelée, Vanilla Bean Panna Cotta, Kiwi Coulis, Tropical Fruit

ORANGE CHOCOLATE TART

Orange Mousse, Belgian Chocolate Ganache, Dark Chocolate Hazelnut Mousse, Orange Caramel, Chantilly

ULTIMATE COCONUT CAKE

Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries

MEYER LEMON CHEESECAKE

Graham Cracker, Lemon Curd, Raspberry, Candied Lemon, Chantilly

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