

# 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, Gluten Free*

ADD CAVIAR & CRÈME FRAÎCHE . . . . . \$12

**RED WHISKEY CORNMEAL CRUSTED SCALLOPS . . . . . \$15**

*Corn & Heirloom Tomato, Pommés Purée*

**RICOTTA GNUDI . . . . . \$12**

*House Italian Sausage, Summer 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*

**TOMATO BISQUE**

*Crab and Corn Salad, Olive Oil, Gluten Free*

**LITTLE GEM SALAD**

*Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy, Gluten Free Upon Request*

**WATERMELON SALAD**

*Cucumber, Curly Endive, Radicchio, Lavender Herb Yogurt, Pistachio, Gluten Free*

**QUEEN'S GREENS FARM HEIRLOOM TOMATO**

*Firecracker Mizuna, Ricotta Salata, Fennel Pollen, Olive Oil, Gluten Free*

### 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**

*Black Garlic Miso Broth, Pickled Heron Pond Farm Zucchini, Gluten Free*

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

*Smoked Garlic Pommés Purée, Baby Carrots, Glace de Poulet, Herbs, Gluten Free*

ENTRÉES CONTINUED ON PAGE 2

**NOVA SCOTIAN DAY BOAT HALIBUT FILLET . . . . . \$58**

*Charred Tomatillo Purée, Mango Salad, Gluten Free*

**BUTTER POACHED 1 1/4 POUND MAINE LOBSTER . . . . . \$58**

*Local Corn & Mushrooms, Truffle Butter, Gluten Free*

**LONG ISLAND DUCK BREAST . . . . . \$52**

*Doo-Bee-Doo Farm Swiss Chard, Black Quinoa, Fig, Cherry, Demi-Glace, Gluten Free*

**HARISSA RUBBED AUSTRALIAN GRASS-FED LAMB RACK . . . . . \$64**

*Lemongrass Coconut Couscous, Green Pepper Coulis, Heron Pond Farm Baby Carrot, Espelette*

**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*

**DUNK'S MUSHROOM FARROTTO . . . . . \$44**

*Anson Mills Farro Verde, Heirloom Tomato, Fennel, Herbs*

## DESSERTS- PLEASE SELECT TWO

### VANILLA BEAN CRÈME BRÛLÉE

*Roasted Strawberries, Buttermilk Biscuits, Candied Basil Leaf, Gluten Free Upon Request*

### CHOCOLATE BAKED ALASKA

*Coffee Ice Cream, Dulce de Leche, Chocolate Sponge Cake, Toasted Meringue, Cookie Dough Bites*

### PEACH GALETTE

*Chantilly, Orange Clove Caramel Sauce, Raspberry*

### 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