

CUSTOM À LA CARTE MENU

GROUPS OF 20 GUESTS OR LESS

Prices are listed next to each entree which include a first course, entrée, dessert and coffee and tea service.

A Custom Menu will be designed and printed, without pricing, listing the selections you have chosen from our menu below. 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

LOBSTER RAVIOLI 14
Lobster Tomato Broth, Oyster Mushrooms

CRISPY CRAB CAKES 15
Horseradish Chive Aioli, Pickled Red Onion, Tomato, Watercress

SOUPS & SALADS

ACCOMPANIED BY INN BAKED BREADS & VERMONT BUTTER

SELECT TWO

CLAM CHOWDER
New England Style

SALSIFY & CAULIFLOWER BISQUE
Herbed Parmesan, Olive Oil

AUTUMN ENDIVE & MIZUNA SALAD
Delicata, Fig, Pecans, Cranberry, Chevre Croquettes, Spiced Pomegranate Vinaigrette

LITTLE GEM SALAD
Focaccia Crouton, Parmesan, Caesar Dressing, White Anchovy

ENTRÉES

SELECT THREE PLUS A VEGETARIAN OPTION

A VEGETARIAN SELECTION WILL ALWAYS BE AVAILABLE UPON REQUEST THE NIGHT OF THE EVENT IN ADDITION TO YOUR THREE ENTRÉE CHOICES

CARAMELIZED NEW BEDFORD SEA SCALLOPS..... 52
Sherry Pork Belly Croutons, Endive & Watercress, Fig & Blackberry Puree, Italian Rice, Romanesco

PAN ROASTED FAROE ISLAND SALMON FILLET..... 53
Lemon & Saffron Aioli, Pickled Blueberry, Shaved Fennel & Mizuna, Italian Black Rice, Romanesco

HERB CRUMB CRUSTED SWORDFISH LOIN..... 52
Olive, Capers & Tomato, Italian Black Rice, Romanesco, Micro Greens

GIANNONE STATLER CHICKEN BREAST.....	46
Fingerling & Smoked Pork Belly Lardon, Baby Spinach, Black Garlic Jus de Poulet, Pea Shoots	
SHORT RIB RAGOUT.....	50
Pappardelle, Dunk's Mushrooms, Ricotta Salata, Herbs	
8 OZ FILET MIGNON 21 Day Wet Age, Center Cut.....	65
Sour Cream & Chive Pommes Puree & Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace	
12 OZ SIRLOIN STEAK 35 DAY WET AGE, CERTIFIED PRIME.....	64
Sour Cream & Chive Pommes Puree & Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace	
14 OZ RIBEYE STEAK 35 DAY WET AGE, CERTIFIED PRIME.....	70
Sour Cream & Chive Pommes Puree & Baby Carrots, Watercress, Herb Butter, Red Wine Demi-Glace	
LENTILS & LOCAL VEGETABLES - VEGETARIAN.....	44
Lemon & Mint, Baby Spinach, Heirloom Tomatoes, Haricot Vert, Potato Chips	
CASARECCE PRIMAVERA- VEGETARIAN.....	44
Brown Butter Cream, Hazelnut & Sage, Kale, Dunk's Mushrooms, Squash, Pecorino Pepato	

DESSERTS

SELECT TWO

BAKED APPLE

Maple, Walnut & Oat Granola, Cheddar Apple Ice Cream, Bourbon Caramel

VANILLA BEAN CRÈME BRÛLÉE

Kabocha Squash Jam, Candied Ginger, Pepita Brittle

ULTIMATE COCONUT CAKE

Coconut Filling, Cream Cheese Frosting, Coconut Anglaise, Strawberries

BVI'S SIGNATURE CHOCOLATE BAG, EST. 1985..... \$8 SURCHARGE

White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake

CARROT CAKE MADELEINES

Cream Cheese Mousse, Golden Raisin Chutney, Pineapple, Orange Caramel

SWEET POTATO TART

Thyme Shortbread, Toasted Meringue, Date & Fig Jam, Brûléed Fig

EXECUTIVE CHEF TINA VERVILLE

ALL PRICES ARE SUBJECT TO N.H. STATE TAX