

Custom a la Carte Menu

GROUPS OF 12-20 PEOPLE

A custom menu will be designed and printed listing the selections that you have chosen from our menu below. You are free to choose up to two selections from the optional appetizer offerings, two soup and salad selections, three entree selections, and two dessert selections. Your guests will order from this limited menu that you have created the day of your event.

APPETIZERS

(OPTIONAL, SELECT UP TO TWO)

HALF DOZEN LOCAL OYSTERS

Bloody Mary Cocktail, Mignonette, Horseradish

\$18.

Add Caviar & Crème Fraiche +\$12

BRONZED SEA SCALLOPS

Kabocha Squash, Apple Dashi, Pumpkin Seed & Radish Salad

\$17.

VERMONT QUAIL

Roasted Apple & Pine Nut Stuffing, Guanciale, Curly Endive, Huckleberry Gastrique

\$16.

SOUPS & SALADS

(PLEASE SELECT TWO)

CLAM CHOWDER

New England Style

ROASTED SQUASH BISQUE

Pumpkin Seed Oil, Roasted Pear, Charred Green Onion & Pepita Salad

FRISÉE SALAD

Red Onion, Brûléed Bayley Hazen Blue Stuffed Pear, Roasted Cranberry Vinaigrette, Prosciutto Crackle

MESCLUN SALAD

Herbs, Shaved Fennel, Toasted Hazelnut, Winter Citrus, Pomegranate Vinaigrette

ENTRÉES

(PLEASE SELECT THREE, PLUS THE OPTIONAL VEGETARIAN IF NEEDED)

SCOTTISH SALMON FILLET \$51

Saffron & Pea Risotto, Braised Swiss Chard, Kale & Roasted Tomato Pesto

PAN ROASTED LOCAL CHICKEN \$48

Anson Mills White Corn Polenta, Roasted Garlic, Spinach, Local Oyster Mushrooms, Glace de Poulet

PROSCIUTTO WRAPPED COD FILLET \$52

Roasted Carrot Puree, Savoy Cabbage, Local New Potatoes, Roasted Almond Romesco

KUROBUTA PORK TWO WAYS \$53

Kim Chee Rubbed Chop, Spiced Cider Braised Belly, Collard Greens & Apples, Anson Mills Rice Grit Cake

LONG ISLAND DUCK BREAST \$53

Brown Butter Sweet Potato Puree, Spaghetti Squash, Ginger Gastrique, Smoked Pecans

QUINOA & CHESTNUT STUFFED BUTTERNUT SQUASH \$43

Roasted Beet "Demi Glace", Spinach, Local Mushrooms, Pumpkin Seed Pesto

PRIME RIBEYE \$66

*Charred Shallot Pommes Puree, Grilled Asparagus, Watercress,
Herb Butter, Red Wine Demi Glace*

BEEF TENDERLOIN FILET \$63

*Charred Shallot Pommes Puree, Grilled Asparagus, Watercress,
Herb Butter, Red Wine Demi Glace*

DESSERTS

(PLEASE SELECT TWO)

BRANDIED PEAR BREAD PUDDING

Spiced Brioche, Brandy Poached Pear, Pomegranate

VANILLA CRÈME BRULÉE

Cinnamon Pecan Brioche Pinwheels, Maple Butternut Squash Jam

RICOTTA CITRUS CHEESECAKE

Orange Supremes, Hibiscus & Berry Syrup, Graham Cracker Tuile

FLOURLESS CHOCOLATE CAKE

Peanut Butter Banana Ice Cream, Strawberry Caramel, Peanut Butter Crumble

CHOCOLATE BAG

*White & Dark Chocolate Mousses, Assortment of Berries, Chambord Sponge Cake
(\$6.00 Surcharge)*

Coffee and Tea are Included

*****All prices are subject to N.H. State Tax.***