

# 1865

WINE CELLAR

Welcome to 1865, Mountain View Grand's premier fine dining restaurant specializing in authentic North Country cuisine. The name 1865 pays tribute to the year the resort was founded. It all began one rainy night in 1865 when farmers, William and Mary Jane Dodge, hosted a group of weary travelers at their humble family farm. Due to the spectacular mountain views, the Dodges soon welcomed more guests to stay with them, and Mountain View House was born. The property continued to serve devoted guests through succeeding generations of the Dodge family until 1979, when it passed through several owners before closing in 1986. Dormant for 16 years, the property was returned to its former glory in the summer of 2002 and renamed Mountain View Grand Resort & Spa.

Today, Mountain View Grand is proud to carry on the legacy of the Dodge family through the revitalization of Mountain View Farm, the construction of vegetable and herb gardens, and our relationship with local growers. Currently we partner with over 17 farmers and distributors from northern New Hampshire and Vermont. These farmers provide the majority of all ingredients that go into the dishes served here in the 1865 Wine Cellar.

Apple Haven Farm - *West Stewartstown, NH*

Farmer Brown - *Franklin Country, VT*

Haynes Homestead - *Colebrook, NH*

Hurley's Honey - *Colebrook, NH*

Ivan's Hilltop Farm - *Littleton, NH*

McMann Gardens - *North Stratford, NH*

MiVida Gardens - *Madison, NH*

Moonshadow Farm - *Twin Mountain, NH*

Meadowstone Farm - *Bethlehem, NH*

New Earth Organic Farm - *Colebrook, NH*

Old Crow Farm - *Stewartstown, NH*

Old Man Maple - *Franconia, NH*

Ski Hearth Farm - *Sugar Hill, NH*

Stockwell Farms - *West Stewartstown, NH*

White Gates Farm - *Tamworth, NH*

Winter Greens Farm and Aquaponics -

*North Stratford, NH*

Wolf Howling Farm - *Stratford, NH*

Mountain View Grand is also a primary supporter of the North Country Farmer's Cooperative, which was officially established in 2012 at the resort. Each year, the Mountain View Grand hosts the North Country Chef's Challenge, which brings together the area's chefs to showcase North Country cuisine and local ingredients. All proceeds are donated to the North Country Farmer's Cooperative. In 2014, Mountain View Grand was *Certified Local* by the New Hampshire Farm to Restaurant Connection. Certification is awarded based on a restaurant's use and promotion of New Hampshire farm products as well as its education of employees and the public on the importance of sourcing locally.

# APPETIZERS

## **Braised Lamb Shank Osso Bucco**

Creamy Polenta, Pine Nut Pesto, Shaved Parmesan,  
Black Olive

**Sixteen**

## **Roasted North Country Quail**

Lingonberry, Duck Confit, Blueberry Bread Pudding,  
Puffed Wild Rice

**Fifteen**

## **Meyer Lemon-Poached Shrimp Cocktail**

Sriracha Cocktail Sauce, Wasabi Crème

**Fourteen**

# SOUPS

## **New Hampshire Grown Zuppa di Pomodoro**

Locally Grown Heirloom Tomato Medley, Shaved  
Parmesan & Oven Toasted French Bread Crostini

**Ten**

## **Vermont Cabot Cheddar Ale Bisque**

Cheddar Crisps, Mixed Herb Salad

**Twelve**

# SALADS

## **Caesar Salad**

Romaine, White Anchovy, Garlic Crouton,  
Red Pepper Crème

**Nine**

## **Arugula and Frisée Pork Belly Salad**

Local Goat Cheese, Beets, Maple Candied Walnuts,  
Orange Honey Vinaigrette

**Nine**

## **Cabernet Poached Pear Bruscare**

Herb Infused Fried Goat Cheese, Toasted  
Ciabatta, Arugula, Baby Lettuce, Cabernet  
Gastrique

**Nine**

To better serve you, please inform your server if you have any known food allergies or dietary restrictions.  
Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

# ENTRÉES

## **Port Marinated Moulard Duck Breast**

Cranberries, Parsnip, Barley, Kale, Duck Jus

**Thirty-Seven**

*Suggested Pairing - Valle Reale, Montepulciano d'Abruzzo*

## **Farmer Brown Filet Mignon**

Cabot Cheddar Potato Dauphinoise, Leek & Mushroom Ragout, Haricots Verts, Oxtail Jus

**Thirty-Six**

*Suggested Pairing - Louis M. Martini, Cabernet Sauvignon*

## **Pan Roasted Sea Bass**

Tomato & Saffron Couscous, North Country Vegetables, Red Pepper Emulsion, Lemon Chive Oil

**Thirty-Five**

*Suggested Pairing - Kendall Jackson, Chardonnay*

## **Roasted Rack of Lamb**

Roasted Fingerling Potatoes, Glazed Carrots, Stewed Red Cabbage, Vermont Cranberry Lamb Jus

**Thirty-Eight**

*Suggested Pairing - Nozzole, Chianti Classico*

## **Roasted Local Misty Knoll Chicken Breast**

Steamed Wheat Berries, Roasted Brussels Sprouts, Local Beets, Blackberry Gastrique

**Thirty-Three**

*Suggested Pairing - Tilia, Malbec*

## **Maine Lobster and Scallop Risotto**

Tomato, Asparagus, Fennel, Shaved Parmesan

**Thirty-Eight**

*Suggested Pairing - Whitehaven, Sauvignon Blanc*

## **Roasted Eggplant & Saffron Couscous**

Garlic Spinach, Sautéed Grape Tomato, Butternut Squash, Red Pepper Coulis

**Thirty**

*Suggested Pairing - Arabella, Chenin Blanc*