

Custom a la Carte Dinner Menu

Groups of 15 to 24 guests

~APPETIZERS~

(Three Selections)

Maine Lobster & Porcini Mushroom Vol au Vent

Sherry Cream & Watercress

~Fifteen Dollars~

Maine Jonah Crab Cakes

Smoked Tomato & Cabbage Slaw, Orange Avocado Aioli

~Fourteen Dollars~

Maple Sugar Dusted Hudson Valley Foie Gras

Toasted Bacon Brioche, Pecan Brown Butter

~Seventeen Dollars~

Organic Burgundy Escargot

Polenta Crostini, Basil Pistou & St. Andre Cheese

~Twelve Dollars~

Grilled Vermont Quail

Confit Shallots, Grilled Romaine Lettuce & Roasted Garlic Aioli

~Twelve Dollars~

Yellowfin Tuna Tartare

Scallion Jasmine Rice Cake & Sesame Crackers

~Thirteen Dollars~

~SALADS & SOUPS~

(Please Select Two)

Mixed Baby Field Greens

Sugared Curried Walnuts, Shaved Red Onion,

Great Hill Blue Cheese & Maple Apple Cider Vinaigrette

Caesar Salad

Focaccia Croutons, Parmegiano Reggiano, Marinated White Anchovy

Roasted Organic Pumpkin Bisque

Toasted Pepitas & Pumpkin Seed Oil

New England Clam Chowder

**Prices are subject to 17% Service Charge, 3% Function Fee, and 8% N.H. State Tax.*

~ENTREES~

(Please Select Three)

Pan Roasted Atlantic Salmon Filet

Crispy Mashed Potato Cake, Tomato Saffron Broth & Haricot Vert

~Forty-Six Dollars~

Orange Dusted New Bedford Sea Scallops

Roasted Tomato Orzo & Sautéed Spinach

~Forty-Seven Dollars~

Roasted Atlantic Cod

Cape Cod Mussels, Basil Polenta, Tomatoes & Rouille

~Forty-Nine Dollars~

Center Cut Filet Mignon

Roasted Vidalia Onion Whipped Potatoes, Roasted Baby Carrots & Red Wine Demi Glace

~Sixty Dollars~

Apple & Leek Stuffed Niman Ranch Pork Chop

Wrapped in Prosciutto with Maple Whipped Sweet Potatoes,

Black Mission Fig Jam, Sautéed Wax Beans

~Forty-Six Dollars~

Grilled Misty Knoll Farms Chicken Breast

Roasted Mushroom & Potato Gratin, Baby Brussel Sprouts

Herb Chicken Jus

~Forty-Four Dollars~

Grilled Axis Venison Rack

Braised Red Cabbage & Apples, Confit Potatoes

Juniper Sauce

~Fifty-Nine Dollars~

Eggplant & Portobello Gratin

Tomato Champagne Sauce, Balsamic Syrup & Basil, Arugula, Roasted Tomato Salad

~Forty Dollars~

All prices include fresh brewed coffee, tea and decaf

~DESSERT~

(Please Select Three)

Vanilla Bean Crème Brûlée

Chai Spiced Cookies & Cranberry Orange Compote

Dark Chocolate Glazed Bombe

Butterscotch Sauce & Candied Almonds

Chocolate Bag

White & Dark Chocolate Mousses, Assortment of

Berries & Chambord Sponge Cake

~\$2 Surcharge Per Person~

Chocolate Dipped Hazelnut Meringue

Marsala Mascarpone Cream & Rum Anglaise

Pumpkin Trio

Pumpkin Pound Cake, Mascarpone Pumpkin Cheesecake

Pumpkin Ice Cream on a Poppy Seed Tuille

Trio of Sorbets

Pomegranate, Apple Cider & Pear-Clove in a

Florentine Basket with Pomegranate Seeds & Cider Reduction