

# Wine Menu I

## ~First Course~

### **Soft Herb Marinated White Shrimp**

*Winter Citrus Salad, Hot Pepper Oil  
2006 Dr. Loosen Riesling, Germany*

## ~Second Course~

### **Chilled Rare Seared Long Island Duck Breast**

*Baby Red Romaine, Toasted Hazelnuts Cranberry Buttermilk Dressing  
2005 Saintsbury "Garnet" Pinot Noir, Carneros*

## ~Main Course~

### **Cast Iron Seared Block Cut Sirloin**

*Maytag Blue Cheese Whipped Potatoes, Sautéed Rainbow Chard with Lemon & Pine Nuts,  
Red Wine Spiked Black Mission Fig Jam  
2003 Chateau Carignan, Bordeaux*

## ~Dessert~

### **Seasonal Fruit Tart**

*Ice Wine Sorbet  
King Estate "Vin Glace" Pinot Gris, Oregon*

**\$85.00 per person**

*Please inquire about our Sommelier Services*

*Jack, Andrea & Jon Carnevale, Innkeepers*

*Peter Agostinelli, Executive Chef*

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

## Wine Menu II

### ~First Course~

#### **Maine Lobster Risotto**

*Seared Oyster Mushrooms & Roasted Bartlett Pears*  
*2006 Silverado "Vineburg Vineyard" Chardonnay, Carneros*

### ~Second Course~

#### **Bibb & Watercress Salad**

*Roasted Pumpkin, Brown Sugar Apple Vinaigrette, Toasted Pumpkin Seeds*  
*2005 Royal Tokaji Wine Company Dry Furmint, Hungary*

### ~Third Course~

#### **Pepper Crusted Center Cut Filet of Beef**

*Maytag Blue Cheese Potato Gratin, Sautéed Spaghetti Squash, Port Wine Reduction*  
*2006 Pure Love "Layer Cake" Shiraz, Barossa*

### ~Dessert~

#### **Apple Mousse**

*Sultana Bread Pudding, Honey Anglaise, Cranberry Gelee*  
*2003 La Fleur D'Or, Sauternes*

**\$85.00 per person**

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## Wine Menu III

### ~First Course~

**Lemongrass Poached Maine Sea Scallops**  
*Over Gingered Lobster Risotto*  
**2006 Ponzi Pinot Gris, Oregon**

### ~Second Course~

**Brioche & Foie Gras Stuffed Vermont Pheasant**  
*Goat Milk Camembert, Smoked Almonds, Curly Endive*  
**2005 M. Chapoutier "Belleruche", Cotes du Rhone**

### ~Main Course~

**Char Grilled Filet Mignon**  
*Merlot Braised Chanterelle Mushrooms, Truffled Pop-Over, Watercress*  
**2004 Cliff Lede "Claret", Napa Valley**

### ~Dessert~

**Trio of Decadent Chocolate**  
*Bittersweet Chocolate Crème Brulee*  
*Cherry & Chocolate Bread Pudding*  
*Chocolate Macadamia Nut Bombe*  
**1990 Warre's Late Bottled Vintage, Portugal**

**\$85.00 per person**

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