



Restaurant...Pub...Hotel

EXECUTIVE CHEF

Todd Blackney



FIRST COURSE

Prawn Cocktail

Cocktail Sauce, Herb Aioli

Baked Wild Mushroom Strudel

Chile Tomato Jam
Fall Pickled Vegetables

Mediterranean Flat Bread

Artichokes, Capers, Roasted Bell Peppers
Crispy Pancetta, Aged Manchego Cheese
Olive Oil, Port Wine Balsamic Glaze

Prince Edward Island Mussels

Steamed in Bouillabaisse
Grilled Ciabatta Bread

Flash Fried Duck Dumplings

Duck Breast, Charred Scallions
Sweet Soy Ginger Chili Glaze

Seafood Crêpe

Lobster, Crab, Shrimp
Nantua Sauce, Fresh Herbs

Beet and Goat Cheese Napoleon

Red and Golden Beets, Candied Walnuts
Shaved Fennel
Tarragon Vinaigrette

\$85.00 per person
Includes

Champagne
Intermezzo
Dessert

Piano beginning at 7:00

Does not include tax or service charge

SECOND COURSE

Caesar Salad

White Anchovies, Parmesan Cheese

Baby Arugula Salad

Boursin Cheese, Salt and Honey Pecans
Charred Bartlett Pears, Champagne Vinaigrette

New England Clam Chowder

Fresh Diced Chives

Beef Minestrone Soup

Chiffonade Basil

ENTREES

Pan Seared Chilean Sea Bass

Sweet Pea and Crab Risotto, Charred Lemon, Pea Puree

Pan Seared Sea Scallops

Parmesan Risotto, Grilled Asparagus
Orange Sriacha Vin Blanc,

Twelve Ounce Prime New York Strip Steak

Lemon Thyme Yukon Gold Potatoes, House Baby Vegetables
Cabernet Compound Butter

Eight Ounce Grilled Filet Mignon

Gorgonzola Cheese Gratin, Garlic Mashed Potatoes
Chef's Vegetable, Red Wine Demi Glace

8 Ounce Canadian Lobster Tail

Parlsied New Potatoes, Honey Glazed Baby Carrots
Drawn Butter

Amish Free Range Chicken Breast

Butternut Squash Risotto, House Baby Vegetables
Chicken Demi Pan Sauce

Grilled Lollipop Lamb Chops

Braised Swiss Chard, Creamed Polenta
Mint Demi Glaze