



Soups

New England Clam Chowder *GF

Cherrystones, White Wine, Smoked Bacon, Potatoes;
Finished with a Touch of Cream. -6/9-

Roasted Eggplant and Plum Tomato *GF

Oven Roasted Vegetables Blended with Mushroom Stock; Finished with Extra Virgin Olive Oil.
Garnished with a Parmesan Crisp. -6/9-

Portuguese Cream of Tomato *GF

Plum Tomatoes, Sweet Onion, Fennel, Garlic, and a Hint of Pernod.
Finished with a Splash of Cream. Garnished with a Polenta Crouton. -6/9-

Cauliflower Parmesan Vichyssoise *GF

With Wild Leeks, Farm Fresh Cauliflower, and Parmesan Reggiano.
Garnished with a Balsamic Crème Fraiche. -6/9-

Salads

Mixed Baby Greens Salad *GF

Tossed with Balsamic Vinaigrette and Seasonal Vegetables-8-

Caesar Salad *GF

Classic Caesar with Two Kinds of Romaine, White Anchovies and Chick Pea Croutons-10-

Baby Wedge Salad *GF

Baby Iceberg, Bleu Cheese Dressing, Cherry Tomatoes and Smoky Bacon-10-

Caprese Salad *GF

Local Heirloom Tomatoes, Maplebrook Farms Burrata Mozzarella, Basil.-14-

Arugula and Warm Goat Cheese

Arugula, Curly Endive, and Haricots Verts Tossed with Walnut Dressing. Vermont Goat Cheese
on French Bread Croustades Drizzled with an Apricot-Dijon Sauce.-14-

Beets and Sweets *GF

Baby Kale and Arugula, Julienne Beets and Bleu Cheese on Crispy Sweet Potatoes. -12-

SOUP OR SALAD INCLUDED AS FIRST COURSE IN THREE COURSE DINNER

October 2016



Main Course – Pasta

Rock Shrimp and Gnocchi

Sautéed Rock Shrimp Tossed with Potato Gnocchi in a Light Cream Sauce, with Speck Ham, Fresh Peas, and Sage. Parmesan Curls.-26-

Spinach and Ricotta Ravioli

House Made with Spinach and Organic Ricotta Cheese. Served in Light Mascarpone Sauce with Garlic Chives.-24-

Pappardelle Bolognese

House Made Beef and Veal Ragout Served with a Wide Hearty Pasta and Fresh Parmesan.-20-

Lobster Ravioli

Fresh Lobster Meat and Ricotta Cheese. Served with Sautéed Lobster and Lobster Cream Sauce.-MP-

Main Course - Seafood

Grilled Boneless Salmon Steak

Cooked Medium and Served with a Crispy Risotto Cake, Meyer Lemon and Tarragon Butter Sauce and Asparagus.-28-

Yellowtail Flounder Grenobloise *GF

Egg Battered and Sautéed in Clarified Butter. Served with Caper Lemon Butter Sauce, Arborio Rice and Asparagus.-30-

Pan Seared Cape Sea Scallops *GF

Large Day Boat Scallops Seared and Served with Creamy Chive Polenta and Sauce Gasconne.-34-

Roasted Champagne Lobster *GF

Infused with Champagne Beurre Blanc while Cooking. Split and Presented on the Half Shell with Wild Mushroom Risotto.-MP-

Crispy Ahi Tuna *GF

Served Sushi Rare with Jasmine Rice, Marinated Cucumbers, Seaweed Salad, Soy Vinaigrette and Micro Greens.-34-

Shrimp and Scallop Nicoise *GF

Gulf Shrimp and Cape Scallops Sautéed in Olive Oil with Mushrooms, Tomatoes, Parsley and Served with Tapenade Crisp and Saffron Scented Arborio Rice.-32-

PRICING IS AVAILABLE FOR A THREE COURSE DINNER INCLUDING SOUP OR SALAD,
DESSERT AND COFFEE

PRICES AND SELECTIONS SUBJECT TO CHANGE

October 2016



Main Course – Meat and Game

Grilled Flat Iron Steak *GF

Chimchurri Style, Grilled and served with Warm Fingerling Potato Salad and Sautéed Baby Greens-28-

Oaxacan Style Boneless Beef Short Ribs *GF

Braised and Served with a Roasted Poblano Sauce.
Served with Mexican-style Rice, Beans, and Cholula Crema.-25-

Double Loin Chops of Lamb *GF

Grilled and served with Sautéed Spinach, Yellow Dahl, and Two Mustard Sauce.-38-

Grilled New York Sirloin Strip *GF

Served with Truffle Mashed Potatoes, Honey Glazed Cipollini Onions, and Sauce Béarnaise.-35-

Beef Wellington

Filet of Beef Seared and Wrapped in Puff Pastry with Wild Mushroom Duxelle and Foie Gras.
Served with Sauce Perigourdine and Baby Vegetables.-42-

Veal Zurich *GF

Thin Strips of Veal Sautéed with Shiitakes, Shallots and White Wine. Finished Veal Stock
and a Splash of Cream. Served with Spatzel and Asparagus.-32-

Organic Pork Loin *GF

Stuffed with Chestnuts and Apricots Roasted and served with a Mild Brandy- Peppercorn Sauce,
Pinot Noir Mashed, Baby Carrots, and Braised Cabbage.-28-

Main Course – Chicken and Poultry

Pan Roasted Long Island Duck Breast *GF

Served Medium-Rare with Crispy Skin, Wild Rice Pilaf,
Honey Glazed Apples and Sauce Bigarade.-32-

Coq au Vin

Marinated in Burgundy, Herbs, and Mirepoix. Braised and Served Boneless with Mushrooms,
Smoked Bacon, Pearl Onions, and Fresh Pasta.-26

Statler Breast of Chicken *GF

Pan Roasted and served with Garlic Mashed Potatoes, Caramelized Root Vegetables,
and Fine Herb Veloute.-26-

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February 2016



Desserts

Warm Apple Tart

Vanilla Bean Ice Cream and Butterscotch Sauce -9-

German Chocolate Mousse

With Freshly Whipped Cream and Coffee Sauce -8-

Flourless Chocolate Ganache Cake

With Espresso Crème Anglais 8-

Crème Brulee *GF

Our Signature Dessert: French Vanilla Custard Glistening with Caramelized Sugar -7-

Strawberry Shortcake

House Baked Biscuits, Fresh Strawberries and Freshly Whipped Cream -9-

Cheesecake

Seasonal Flavors -8-

Fruit and Cheese Selection

New England Cheeses, Crispy Toast -9-

DESSERT CAN BE INCLUDED AS THIRD COURSE IN THREE COURSE DINNER

October 2016



Additional-

Chef Will Hollinger is happy to customize a menu to your taste, dietary needs, allergies and any special requests. Due to the seasonal nature of ingredients, Chef Will may adjust selections and sides as needed. All dishes may be prepared simply with your choice of meat, fish or poultry accompanied by a starch and vegetable.

If more than one selection is required per course, a pre-count may be necessary, along with place cards, which we are happy to supply. If a pre-count is not possible, depending on the size of the guest count, additional charges may apply.

DEPOSIT AND PAYMENT

There are no room charges or administrative fees unless additional services are requested. Events may be subject to a minimum food and beverage sale, for which prices vary with the time of year and the day of the week of your event. When reserving, a non-refundable deposit is required to confirm the date and the event space. A schedule of payments may apply. Any additional charges are due at the completion of the event. Any credit balance will be refunded within two weeks after the function. All deposits are non-refundable and will be credited to the final bill. The service charge is 20% or \$35 per server per hour. Method of payment is limited to checks, cash, money orders and credit cards.