



Summer Dinner Menu

\$75 per person (+tax & service)

TABLE STARTERS – Pick at least 1 to Share (*add for 9 pp per selection)

- Tuna and Avocado Ceviche – ahi panca, passion fruit, plantain ribbon
- Spinach, Onion & Goat Cheese Pierogi – blueberry sauce, caramelized onions, chive and dill sour cream
- Farmers' Cheese & Charcuterie Board – regional cheeses and cured meats, rilette, house pickled vegetables, jam and honey; olives, grilled bread and crackers
- Oyster and Corn Fritters – NH oysters, local sweet corn, spicy rémoulade (*add \$4.50 pp)

FIRST COURSE – Pick 1 for Each Individual (*all served with House Country Biscuits)

- New England Clam Chowder – cheddar oyster crackers
- Local Sweet Corn & Sage Soup
- Sweet Watermelon Salad – local feta, watermelon, mint, heirloom tomatoes, mizuna, pink peppercorn and honey cider vinaigrette
- Summer Garden Chop Salad – kale, baby beets, local corn, snap peas, tomatoes, carrots, cucumbers, house made goat cheese, Dijon vinaigrette

ENTRÉE CHOICES – Guests should ideally choose in advance

- Grilled Berkshire Pork Chop Asado – chimichurri, summer corn slaw, yucca fries
- Slow Smoked and braised Short Ribs – whipped garlic mashed potatoes, garden beans.
- Summer Risotto – garden eggplant caponata, organic spinach, local feta
- Wood-Fired Half Chicken – whipped garlic mashed potatoes, summer vegetables
- Pan-Roasted Seasonal Fish - shaved zucchini and mint salad, sweet corn puree

DESSERT – Choose 1 or up to 2

- Summer Berry Crisp (gluten-free) – with whipped cream
- Chocolate S'Mores Tarts
- Lemon Crème Brûlée with Chocolate Covered Strawberry
- Profiterole Sundae – cream puffs filled with summer ice creams, Belgian chocolate sauce, fruit
- Blueberry Pie à la mode
- Key Lime Pie
- Passionfruit & Coconut Panna Cotta - with fresh raspberries
- Peach & Raspberry Sorbet Duo – served with almond tuille cookie (gluten-free)