



## Spring Private Dinner

*\$75 per person (+tax & service)*

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

- Spring Wild Mushroom Toast with inn egg and truffle cream
- Potato, Green Onion & Cheddar Cheese Pierogi – spiced apple 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
- Maine Mussel Pot – local ale, linguica, fennel, leek, orange (\*+\$4.50 pp on base price)

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

- Panang Chicken Noodle Soup – Penang curry and lime broth, chicken, rice noodle, Asian vegetables
- Buttermilk Mushroom and Dill Soup – herbed croutons
- Spring Chop Salad – Snap peas, cucumber, gold beets, feta, crisp bacon, watermelon radish, red wine vinaigrette
- Truffled Asparagus Salad - cured hen egg, asparagus, mizuna, sautéed morel and black trumpet mushrooms, truffled citrus vinaigrette

### **ENTRÉE CHOICES – Guests should ideally choose in advance**

- Wood-Smoked Citrus-Brined Chicken – spring vegetables, lemon potatoes, citrus au jus
- Korean Beef Short Ribs – daikon kimchi, sesame spinach salad, crisp sesame rice
- Carrot Spätzle – spring mushrooms, asparagus, smoked gouda
- Crisp Pan-Fried Cod – mango, jicama and Thai basil salad, sour lime dipping sauce
- Grilled Greek Lamb Loin Chops – tzatziki, lemon potatoes, haricots verts and spring carrots
- Braised Rabbit Stew - Pennsylvania Dutch Dumplings, spring vegetables

### **DESSERT – Choose 1 or up to 2**

- Strawberry Short Cake Parfait
- Carrot Cake
- Crème Brûlée & Chocolate Pôt de Crème Duo
- Strawberry Rhubarb Crisp (\*gfree) – with ice cream
- Lemon Mousse Tart with Fresh Berries
- Passionfruit & Coconut Panna Cotta
- Flourless Chocolate Peanut Butter Ganache Cake
- Cherry Cheesecake
- Sorbet Duo with Almond Tuile Cookie