

Luncheon Menu

Beginnings

New England clam chowder; chive biscuit

Lobster bisque; tarragon crème fraîche, cognac

Georges Bank scallops; sweet corn-potato rosti, Tasso ham
broth,
Port wine syrup

Jonah crab cake; roasted sweet pepper-onion salad, chipotle
aioli

Salad of large leaf greens; vine ripe tomatoes, cucumber
wedges,
strawberry-lime vinaigrette

Entrées

Pan roasted Murray's statler chicken breast; stuffed with
"ratatouille style" vegetables, Vermont cheddar mashed
potato, Cabernet demi-glace

Grilled Farmland boneless pork chop; onion-cheddar
enchilada,
refried beans, tomatillo ketchup, corn salsa

Pan roasted halibut; roasted corn-chive mashed potatoes,
sautéed spinach, tomato vinegar

Roasted Atlantic salmon; cannelloni of eggplant, garlic,
sweet corn,
Vermont chèvre, tomato confit

Grilled Hereford beef tenderloin; fried onions, Yukon mashed
potatoes, shiitake mushroom-sweet pepper salad, Beaujolais
demi-glace

Vegetarian entrées will be specially created upon request

Desserts

Tahitian vanilla crème brûlée

Passion fruit mousse in a white chocolate shell with
Mandarin sauce

Miniature fruit tart with vanilla sauce and fresh berry coulis