



Served Dinner Options

Soups

Potato and Leek
Potato and Vermont Cheddar Ale
Curried Zucchini
Local Corn (summer)
Black Bean with Lime Cream
Spring Pea and Mint
Creamy Cauliflower with Nutmeg
Butternut Squash & Ginger (fall, winter)
Roasted Tomato and Basil
Wild Mushroom with Truffle Oil
Gazpacho (Chilled tomato soup) (summer)

Salads

House made Caesar Salad
Traditional Greek Salad with Feta
Zucchini Carpaccio with Pinenuts and Basil
Organic Mesclun and Local Goat Cheese with Walnuts
Baby Spinach with Roasted Pumpkin, Pumpkin Seeds, and Pecorino
Caprese Salad (Tomato, Mozzarella, and Basil) (summer)
Baby Green Salad with Nectarines, Feta, and Almonds (summer)
Marinated Beet Salad with Goat Cheese and Toasted Almonds
Pear, Parmesan and Arugula Salad with Creamy Lemon Vinaigrette
Watercress, Watermelon, Feta with Lemon Vinaigrette (summer)

Entrees

New England Cod Provincial
Wild Mushroom Crusted Cod with Ginger Soy Sauce
Halibut with Roasted Red and Yellow Pepper Crust
Roasted Sea Bass with Cherry Tomato, Shallot and Basil
Roasted Salmon with Caper, Chive and Lemon Relish
Herb Crusted Salmon with Red Wine Reduction
Sicilian Style Swordfish with Fennel-Parsley Stuffing
Pecan Crusted Trout with Balsamic-Brown Butter
Chicken Roulade Stuffed with Couscous, Wild Mushrooms, and Herbs
Herb Roasted Chicken with Local Apple Cider and Thyme
Roasted Chicken Breast with Rosemary-Lemon Jus
Turkey Roulade stuffed with Pinenuts and Spinach
Tuscan Roasted Pork Loin with Lemon and Herbs
Roast Loin of Pork with Apple and Ginger Chutney
Roasted Loin of Pork with Red Wine-Fig Sauce
Honey and Cumin Lacquered Duck Breast
Black Olive and Garlic Stuffed Leg of Lamb
Roulade of Veal Stuffed with Mushrooms and Leeks
Veal Saltimbocca
Veal Osso Bucco
Braised Shortribs of Beef with Red Wine
Herb Crusted New York Strip Steak au Jus
Grilled Filet Mignon with Wild Mushrooms and Thyme Reduction*
Portobello Mushroom Stuffed with Red Peppers, Pine nuts, and Spinach
Ricotta Ravioli with Summer Vegetables and Creamy Pesto Drizzle
Butternut Squash Ravioli with Pecans and Sage
Roasted Pepper stuffed with Cous Cous, Shiitakes, and Arugula
Italian Grilled Vegetable Towers with Basil & Red Pepper Sauce
***Upgrade Addition**

Vegetables Options

Ratatouille (spring, summer)
Haricot Vert with Lemon Zest
Braised Kale with Caramelized Onions
Caramelized Root Vegetables with Sage (fall, winter)
Caramelized Cauliflower and Almonds
Steamed Asparagus with Olive Tapanade
Grilled Asparagus
A Mélange of Seasonal Vegetables with Olive Oil

Accompaniment Options

Creamy Potato Gratin
Wild Rice Pilaf
Herbed Couscous with Almonds
Roasted Garlic Mashed New Potatoes
Purée of Butternut Squash and Ginger (fall, winter)
Roasted New Potatoes with Fresh Herbs
Crispy Herbed Risotto Cakes

Served Dessert Choices

Seasonal Berry Cobbler
Fall Apple Crisp with Rolled Oat-Nut Topping
Summer Strawberry Shortcake with Petite Sugar Biscuits
Double Vanilla Cream Brulée
Rich Chocolate Ganache Torte with Mint Anglaise
Challah and Golden Raisin Bread Pudding with Bourbon Glaze
Rich Fudge and Caramel Cheesecake
Wild Blueberry & Raspberry Tart
Caramel and Pear Tart
Vanilla and Raspberry Cheesecake
Chocolate Royal Marquis Mousse
Raspberry and White Chocolate Mousse