

Appetizers

Puree of Cauliflower Soup

Lobster, Truffles and Micro Celery

Salad of Young Arugula

Shaved Fennel, Citrus and Goat Cheese

Grilled Romaine Heart

Herb Oil, Slab Bacon, Roasted Cippolini Dressing, Local Blue Cheese, Pine Nuts

Entrées

Grilled Heritage Pork Tenderloin

Vanilla Bean Sweet Potato Puree
Swiss Chard, Roasted King Oyster Mushrooms, Cranberry Puree

Baked Stuffed Filet of Flounder

Vegetable Stuffing, Whipped Potatoes, Lobster Butter

Roasted Breast of Chicken

Butternut "Two Ways", Mustard Greens
Brussel Sprouts, Bacon, Black Pepper Cider Reduction

Desserts

Sugar Pumpkin & Fall Spiced Crème Brulee

New Hampshire Maple Short Bread Cookies

Warm Molten Bittersweet Chocolate Cake

Cinnamon Ice Cream, Spicy Poached Pears

\$29.95 per person plus tax and gratuity no substitutions please