



The Dinner Menu

I

Aged Gorgonzola Crostinis

*Marinated Brandy Wine Tomatoes- Basil Chiffonade
Kalamata Olive Batard and Port Wine Reduction*
\$8

Porcini Crusted Scallop

*Carmelized Onion-Bacon Risotto
Chive Aioli*
\$9

General Stark Oyster Shooters

Local Vodka, Heirloom Tomato Jus
\$9

Grilled Fig and Serrano Ham

Watercress Pesto, Shaved Manchengo
\$8

Pan Seared Hudson Valley Duck

*Pickled European Cucumber Slaw
Roasted Pepper Gastrique*
\$9

Artisanal Cheese Plate

Spiced Nuts, Jams and Flatbreads
\$15

Regional Vendors and Farms

*Flag Hill Winery (General Stark Vodka) Lee, NH
Misty Knolls Farm (Chicken), New Haven, VT
New Hampshire Coffee (Coffee) Dover, NH
York Lobster and Seafood (Seafood) York, ME
Shain's of Maine (Ice Cream) Sanford, ME
Me and Ollies (Bread) Portsmouth, NH*

II

Maytag Bleu Greens

*Maytag Blue Cheese, French Breakfast Radish
Seasoned Tomatoes, Balsamic Dressing*
\$9 Half \$6

Endive and Poached Pear Salad

*Valencia Orange Chips, Organic Greens,
Roasted Shallot Vinaigrette*
\$8

Epoch Caesar Ciabatta

Crisp Romaine, Asiago Dressing
\$8

Jonah Crab Ensalada

*Peppered Red Oak, Grilled Pita
Roasted Pepper Vinaigrette*
\$12

III

Coconut Thai Shrimp Chowder

Fresh Cilantro, Toasted Cashews
Cup \$4 Bowl \$6

Chilled Garden Gazpacho

Chipotle Crème Fraiche, Garlic Flatbread
Cup-\$4 Bowl \$6



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IV

Scallop and Lobster Papardelle

*Chorizo, Baby Spinach, General Stark
Vodka Cream Sauce
Full \$28 Half \$18*

Bourbon Glazed Maine Salmon

*Lobster Mashed Potato, Crisp Pea Shoots
Frizzled Salsify
\$26 Half \$16*

Garlic Rosemary Ribeye Steak

*Spicy Pomme Frites, Micro Scallions
Garlic Demi Glace
\$26*

Grilled Misty Knolls Statler Chicken

*Yellow Wax Beans, Bing Cherry Chutney
Roasted Fingerling Potato
\$24*

Black Bean- Roasted Corn “Tempeh”

*Pepito Tahini, Artichoke Puree
Roasted Pepper Coulis
\$16*

Seared Chilean Sea Bass

*Haricot Verts, Poblano Peppers, Crimson Lentil Salad
Tequila Lime Sauce
\$26*

Blackened Red Snapper

*Crisp Plantain, Peppered Arugula
Mango Salsa
\$26*

Skillet Seared Pork Chop

*Garlic Ginger Glaze, Fresh Red Cress
House Potatoes
\$26*

Pepper Crusted New York Strip

*Applewood Bacon-Corn Fritters, Sautéed Spinach
New Hampshire Coffee Sauce
Full \$27 Half \$16*

Fennel Seared Ahi Tuna

*Avocado Cilantro Salsa, Rice Noodles
Wasabi Wontons, Spicy Ponzu Sauce
Full \$24 Half \$15*

Grilled Veal Porterhouse

*Oyster Mushrooms, Roasted Cippolini Onion
Truffled Potato Nest
\$28*

Lemon Grilled Rack of Lamb

*Cumin Shrimp Risotto, Chive Crisps
Roasted Tomato Coulis
Full \$28 Half \$18*

*Consuming raw or uncooked fish, meat or egg may increase
the risk of food-borne illness*

*Stephen Harding ~ Executive Chef, Food & Beverage Director
Shawn Richardson ~ Maitre'D*