

STARTERS

Tortilla Soup

Roasted chicken and avocado

Roasted Beets

“Haystack Mountain” goat cheese, truffle vinaigrette, mache greens, maple pecans

Mediterranean Salad

Cucumbers, sweet peppers, tomatoes, olives, feta, basil vinaigrette

Caesar Salad

Chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a garlic crouton

ENTREES

Vegetable Risotto

“Ellie’s Brown Ale” pepper jam, soy beans, sweet corn, shaved manchego

Seared King Salmon

Roasted squash cous cous, caper and kalamata olive vinaigrette

Monk Fish

Cracker crust, linguica sausage & pepper stew, pickled red onion

New Bedford Diver Scallops

Daikon & fennel ragout, serrano ham hash, radish sprouts, toasted hazelnuts

Pan-Pressed Half Chicken

Bacon braised kale, carrot-cauliflower gratin, madeira jus

Bone-In Kurobuta Pork Chop

Apple and sweet potato polenta, green beans, warm bacon vinaigrette

Braised Short Ribs

Roasted garlic mashed potatoes, baby carrots, red wine demi

Grilled New York Steak

Asiago hash brown, asparagus, herb glaze

DESSERTS

Cake

Sticky Toffee Pudding, Vanilla Ice Cream

Fruit Tart

Honeyed Gingerbread Pear Galette

Pot de Crème

Chocolate-Orange

Cookies & Milk

Cocoa Nib Sipper, Five Spice Snicker Doodle