

Chef's Table February 9, 2013

Assortment of homemade pickles and pickled vegetables

Appetizers

Pan seared Asian Pork Dumplings, with red cabbage slaw, Ponzu sauce, sesame and scallions

Potato Crusted Calamari

With Crispy leeks, sprinkled with basil salt, & served with charred tomato horseradish dip

NH Wild Mushroom & Eggplant Tart

A New Hampshire wild mushroom, Spinach & local goat cheese tart, baked on a parmesan crumbed eggplant "crust" topped with baby arugula salad with fresh herb green goddess dressing, garnished with crisp fired leek rings.

Roasted Pineapple Salad

Spinach Salad with Shrimp

Roasted Asparagus and Grilled Romaine Salad, with crisp fried avocado, roasted butternut squash "croutons" and Gorgonzola pesto vinaigrette

Entrées

Pan Braised Chicken Breast

With a Madeira & fresh sage sauce, served on Brussels sprout, potato & house cured pork belly "hash browns", topped with a fig & ginger chutney

Shrimp Pot Pie with Lobster Sauce

Herbed Gulf Shrimp in Lobster Sherry sauce with mushrooms, Asparagus, potatoes, Edamame Beans, Celery, Carrots & Spinach, topped with homemade Flaky pastry

Beef Tenderloin Medallions – Dusted with Pastrami Spices and pan seared, served with roasted garlic gnocchi, wilted greens and a Cabernet and fresh rosemary reduction, garnished with a pickled Shiitake mushroom tapenade.

Assortment of Homemade Desserts