

# Three course menu

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Fifty-five-five dollars per person

## **Appetizer**

New England clam chowder

House salad vinaigrette

## **Main Course**

Grilled Swordfish

With BBQ spices, red pepper puree and Savoy- fennel slaw

Salmon

Rice noodles, grilled watermelon, spicy broth

Flat Iron Steak

Grilled, sliced, served with roasted potatoes, asparagus and herb butter

## **Dessert**

Lemon Sabayon Tarte

Pine nut crust, whipped cream

Flourless chocolate cake

Caramel sauce, raspberry sorbet

# Three course menu

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Seventy-five dollars per person

## Appetizer

Maine shrimp ceviche

Chilled asparagus salad  
Goat cheese and vinaigrette

Seasonal soup

## Main course

Roasted Monkfish  
With chorizo, potatoes and peppers

Grilled Yellow fin Tuna  
On fennel and oyster mushrooms with Miso mustard sauce

Filet Mignon  
Pureed potatoes, asparagus and sauce Bordelaise

## Dessert

Apple crisp  
Vanilla ice cream

Strawberry Bread Pudding  
Strawberry compote and ice cream

# Four course menu Eighty-five dollars per person

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## Appetizer

Salt cod fritters

Lime jalapeno tartar sauce

Chilled asparagus salad

Goat cheese and vinaigrette

Lobster soup

Rice noodles and spicy broth

## Second course

Maine shrimp ceviche

Beef Carpaccio

Shaved asparagus, fried capers, olive oil

Salmon Carpaccio

Citrus cured, with cucumber noodles and onion salsa

## Main course

Poached Maine lobster

Roasted fingerling potatoes, mushy peas

Halibut

Crushed potatoes, arugula, lobster sauce

Filet Mignon

Roasted fingerling potatoes, asparagus, sauce bordelaise

## Dessert

Flourless chocolate cake

Caramel sauce and raspberry sorbet

Lemon sabayon Tarte

Pine nut crust

Blueberry white chocolate cake

With blueberry compote