



## 2022 SUMMER MENU

### PLATED OPTIONS

Choose your First course, Main and Desert.

Served with freshly baked rolls and butter

### FIRST COURSES

*\$65 per person*

Maine lobster and Wally's corn bisque (add \$7)

New England salad, Gem lettuce, Berkshire Chevre, candied pecans, cider vinaigrette (GF)

Heirloom tomato and burrata salad, local micro greens, basil and 8 year old vinegar (GF)

Gazpacho with Maine Peekytoe crab and lime crème fraiche (GF)

### MAIN COURSES

*served with chef's seasonal vegetable and starch*

Roasted Chatham cod loin, Heirloom tomato and cucumber salsa (GF)

Eggplant, artichoke and ricotta strudel, red pepper coulis (V)

Pan flashed local summer flounder roulade, bell pepper, corn salsa (GF)

Herb roasted sirloin, exotic mushroom ragout (GF)

Lemon and garlic roasted Statler breast of chicken, thyme jus (GF)

Local toybox squash, stuffed with lentils and smoky tomato coulis (VG & GF)

### DESSERTS

Milk chocolate mousse bomb, hazelnut praline, cassis coulis (GF)

Carrot cake, cream cheese icing, lime caviar, candied ginger

Coconut crème brulee, lavender lemon shortbread

Fresh fruit tart, raspberry coulis

Vanilla bean panna cotta, strawberries and white chocolate (GF)

Peach upside down cake, French vanilla ice cream

## SUMMER IN NEW ENGLAND- BBQ BUFFET # 1

*\$49 per person*

Jalapeno and cheddar corn bread (GF)  
Vine ripe tomato, mozzarella and arugula salad with basil and Balsamic (GF)  
Watermelon, fennel and Feta salad (GF)  
BBQ chicken thighs, charred corn relish (GF)  
Grilled steak tips, sweet peppers and onions (GF)  
Rosemary and garlic roasted marble potatoes (GF & VG)  
Sweet potato black bean cakes, salsa verde (VG)  
Corn on the cob (GF)  
Green beans and rainbow carrots (GF & VG)  
Watermelon Lemonade and Chef's choice of spa water

### DESSERTS

*Choose 3*

S'mores tarts, chocolate ganache, toasted marshmallows  
Strawberry cheesecake, basil shortbread  
Maine blueberry lemon cake  
Tropical fruit parfait, roasted pineapple sauce (GF)  
Lime coconut macaroon (GF)  
Cherry Almond Financier  
Chocolate cake (VG & GF)



## TIME FOR MINI TACOS - BUFFET #2

*\$18 per person*

MINI TACO STATION- 3 types of Chef assembled to order and served on stands (GF)  
*Pairs well with local Night Shift beer (Additional \$9)*  
Maine lobster with mango and tarragon  
Sweet potato and black bean with lime crema  
Chipotle braised shredded chicken with tomatillo salsa  
Fresh Lemonade and Iced Tea



### SUMMER STAYCATION BUFFET #3

*\$TBD per person*

MAINE LOBSTER ROLL AND NEW ENGLAND CHOWDER STATION– (MARKET PRICE)

Served on mini brioche buns, house made potato chips and oyster crackers

Watermelon, Mint and Feta Salad

Orzo, Cherry Tomato, Lemon, Cucumber, Basil & Parsley

Tri-color Fingerling Potato Salad, Stone Ground Mustard Vinaigrette

Strawberry Shortcake

Assorted Sodas and Water

Freshly made Arnold Palmer

