

## **FOUR COURSE TASTING**

**choose one dish from each section...\$69pp**

*split for two: share a first, second and third,  
and choose two fourths...\$89*

### **first**

NEW ENGLAND CHEESES.... *toast, berries*

SEARED LIONS MANE MUSHROOMS.... *thyme butter, breadcrumbleys*

LEEK and CAULIFLOWER BISQUE.... *brown butter, scallion*

### **second**

GOLDEN MAPLE BEETS.... *whipped local chevre, walnuts*

SPRING MIX PANZANELLA SALAD.... *veggies, olive oil crouton, prosciutto, parmigiano, balsamic*

DAMARISCOTTA OYSTERS on the HALF SHELL.... *apple mignonette*

### **third**

GRILLED LOCAL BRATWURST .... *lemony braised kale, garlic, rayes mustard*

SHIITAKE and GOAT CHEESE PIEROGIS.... *brown butter, chard*

CHARCUTERIE.... *cured meats, snick snacks, toast*

GRILLED VEAL CUTLET.... *cumin marinade, kalamata olive- cherry tomato salad, lime*

### **fourth**

ASH HILL VIEW FARM VENISON.... *baby bok choy, house teriyaki, sesame seeds*

HOUSE FETTUCCHINE.... *local mushrooms, kale, lemon pepper cream, parmigiano*

BUTTER BASTED MAINE SCALLOPS.... *cauliflower puree, buttery leeks, brown butter*

### **dessert (additional)**

TRADITIONAL CRÈME BRULEE.... *berries, whip*

DARK CHOCOLATE FONDUE.... *fun dippy things (for two people)*

### **Special cocktails**

POMMERY BRUT ROYAL CHAMPAGNE \$20 glass

KIR ROYALE.... *Chambord, Pommery champagne, raspberries* \$22

CHOCOLATE ORANGE OLD FASHIONED.... *local Stroudwater bourbon, chocolate bitters, simple, orange* \$15