

SUMMER DINNER MENU

October 7 and 8

First Course Harvest Bisque

Tender Greens with Caramelized Pear, Pecans, Bleu Cheese and Cranberries with Balsamic Vinaigrette

Second Course Roasted Beet and Celeriac Salad

Main Entree Rib-Eye with Merlot-Morel Reduction

Pork Tenderloin with Caramelized Apples and Onions with a Cider Mustard Glaze

Haddock En Papillote

Cheese Course Featuring a selection of local and international cheeses

Light Endings Molten Chocolate Cake

Apple Dumpling

Gingered Almond, Fig and Cranberry Semifreddo

\$49 per person + tax

Beverages Black Bear Coffee or Tea Selection from Portsmouth Tea Company (included with meal)

Coke, Diet Coke, Sprite, Lemonade, Iced Tea and Juice | \$2

SUMMER DINNER MENU

October 14 and 15

First Course

Potato and Leek Soup

Tender Greens with Apples, Candied Walnuts, Bleu Cheese and Cranberries with Balsamic Vinaigrette

Second Course

Baked Brie with Apricot and Honey

Main Entree

Flank Steak with Roasted Red Peppers, Garlic Spinach and Smoked Gouda

Duck Breast with Citrus, Chile and Honey

Scallops with Tarragon Cream Sauce

Cheese Course

Featuring a selection of local and international cheeses

Light Endings

Chocolate Cake with Dried Cranberries, Dates and Ginger

Tarte Tatin

Gingered Almond, Fig and Cranberry Semifreddo

\$49 per person + tax

Beverages

Black Bear Coffee or Tea Selection from Portsmouth Tea Company
(included with meal)

Coke, Diet Coke, Sprite, Lemonade, Iced Tea and Juice | \$2