

# Bretton Arms Dinner Menu

## Starters

<b>Potato and Wild Mushroom Chowder</b> -Pork Lardons, Quick Pickled Cabbage <b>D</b>	14
<b>Jamón Ibérico 100% de Bellota</b> -Manchego Cheese, Marcona Almonds, Toast <b>D,N,G</b>	29
<b>Roasted Brussels Sprouts</b> -Pickled Baby Bell Peppers, Horseradish Vinaigrette, Pine Nut Granola, Goat Cheese <b>D,N,G</b>	13
<b>Savor Rabbit Tartlet</b> -Mustard Velouté, Arugula, Winter Vegetables <b>D,E,G</b>	15
<b>*Maine Coastal Oysters</b> - Cider Mignonette, <b>S</b>	19
<b>Bacon Wrapped Quail</b> -Grilled Eggplant Purée, New Potato Salad, Cherry Demi Glace	21
<b>Pan Seared Foie Gras</b> -Petite Frisée Salad, Blueberry Reduction, Brioche Toast <b>D,G</b>	25

## Salads

<b>Butternut Squash Ribbon Salad</b> -Marinated Leeks, Spinach, Carrot Ginger Emulsion, Parsnip Crisps <b>F</b>	13
<b>Bretton Arms Salad</b> -Cucumbers, Oven Roasted Tomatoes, Shredded Carrots, Pickled Onions, Maple Sherry Vinaigrette	13
<b>Autumn Salad</b> -Rainbow Chard, Spiced Walnuts, Bartlett Pears, Blue Cheese Vinaigrette <b>D,N</b>	14

## Entrées

<b>Toasted House Ricotta Gnocchi</b> -Delicata Squash, Grilled Broccoli, Romanesco, Toasted Pine Nuts, Shaved Pecorino Romano, Glazed Carrots, Sage Brown Butter <b>D,E,G,N</b>	32
<b>*Maine Sea Scallops</b> -Pan Seared Scallops, Lentil du Puy, Pork Belly, Sautéed Spinach, Maple Roasted Rutabaga, Bretton Arms Butter <b>D,S</b>	45
<b>*New England Style Bouillabaisse</b> -Mussels, Red Snapper, Lobster, Pearl Onions, Roasted Baby Tomatoes, Lobster Broth, Ditalini Pasta, Grilled Baguette, Rouille <b>D,S,G</b>	46
<b>*Citrus Marinated Red Snapper</b> -Tarragon Potato Purée, Sautéed Broccolini, Tomatoes, Baby Radish, Grapefruit Beurre Blanc <b>D,E</b>	46
<b>Grilled Misty Knoll Chicken Breast</b> -Sweet Potato Studded Wild Rice Pilaf, Roasted Carrots, Asparagus, Chicken Demi <b>D</b>	37
<b>*Rye Crusted Savor Lamb Racks</b> -Horseradish Polenta, Roasted Beets, Kohlrabi, Parsnips, Herbed Lamb Jus <b>D,G</b>	58
<b>*Pan Roasted Savor Prime Beef Tenderloin</b> -Sautéed King Oyster Mushrooms, Shaved Radicchio, Toasted Barley Risotto, Brown Butter Turnips, Foie Gras Demi Glace <b>D,G</b>	65
<b>Bone In Beef Short Ribs</b> -Alpha Tolman Mashed Potatoes, Crispy Shallots, Haricot Verts, Spaghetti Squash, Natural Jus <b>D,G,F</b>	45
<b>*Mustard and Fennel Spiced Durham Ranch Grass Fed Venison Chops</b> -Brussels Sprout Potato Hash, Celery Root, Chestnut Purée, Apple Cider Gastrique <b>D,N</b>	65

**D-Dairy, G-Gluten, S-Shellfish, F-Fried, N-Nuts, E-Eggs, SY-Soy**

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**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses**

2/25/19