

# *Bretton Arms Young Guests*

## *Dinner Menu*

### *Starters*

<b>Potato and Wild Mushroom Chowder</b> -Pork Lardons, Quick Pickled Cabbage <b>D</b>	9
<b>Roasted Brussels Sprouts</b> -Pickled Baby Bell Peppers, Horseradish Vinaigrette, Pine Nut Granola, Goat Cheese <b>D,N,G</b>	10
<b>Savor Rabbit Tartlet</b> -Mustard Velouté, Arugula, Winter Vegetables <b>D,E,G</b>	12
<b>*Maine Coastal Oysters</b> - Cider Mignonette <b>S</b>	13

### *Salads*

<b>Butternut Squash Ribbon Salad</b> -Marinated Leeks, Spinach, Carrot Ginger Emulsion, Parsnip Crisps <b>F</b>	9
<b>Autumn Salad</b> -Rainbow Chard, Spiced Walnuts, Bartlett Pears, Blue Cheese Vinaigrette <b>D,N</b>	9

### *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>	26
<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>	36
<b>*Citrus Marinated Red Snapper</b> -Tarragon Potato Purée, Sautéed Broccolini, Tomatoes, Baby Radish, Grapefruit Beurre Blanc <b>D,E</b>	43
<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>	39
<b>Grilled Misty Knoll Chicken Breast</b> -Sweet Potato Studded Wild Rice Pilaf, Roasted Carrots, Asparagus, Chicken Demi <b>D</b>	33
<b>*Certified Angus NY Strip</b> -Sautéed King Oyster Mushrooms, Shaved Radicchio, Toasted Barley Risotto, Brown Butter Turnips, Foie Gras Demi Glace <b>D,G</b>	29

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

Menu item **cannot** be modified to exclude these ingredients

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

2/15/19