

# *Bretton Arms Young Guest*

## *Dinner Menu*

### *Starters*

<b>Potato Leek Soup</b> Pickled Radish, Potato Crisp, Chive Oil <b>D,F</b>	9
<b>House Made Parisian Gnocchi</b> Butternut Squash Puree, Roasted Mushroom, Brown Butter, Sage <b>D,E,G</b>	11
<b>*Steak Tartare</b> Egg Yolk, Celeriac Salad, Caper-Tarragon Aioli, Toast Points <b>E,G</b>	13

### *Salads*

<b>Grilled Romaine Caesar</b> Torn Olive Oil Crouton, Parmesan Cracklin', Soft Poached Egg <b>E,D,G</b>	9
<b>Bretton Arms Salad</b> Local Greens, Tomato, Cucumber, Shaved Red Onion, Buttermilk Dressing <b>D</b>	8
<b>Wilted Kale Salad</b> Grilled Granny Smith Apple, Brie, Pomegranate Toasted Pepitas, Cranberry-Verjus Vinaigrette <b>D</b>	9
<b>Roasted Beet &amp; Carrot Salad</b> Whipped Vermont Chevre, Mache, Pistachio, Brown Butter-Sherry Vinaigrette <b>D, N</b>	11

### *Entrées*

<b>Grilled Sweet Potato Steak</b> Flageolet Bean Cassoulet, Romanesco, Roasted Mushrooms, Onion Maple Jam, Marcona Almond <b>N</b>	26
<b>*Pan Seared New Bedford Scallops</b> French Onion Cous Cous, Parsnip Puree, Leek Hay <b>D, G,S</b>	36
<b>*Seafood Coconut Curry</b> Mussels, Shrimp, Scallop, Coconut Milk, Lime, Cilantro, Lemon Aioli, Grilled Baguette <b>E,G,S</b>	39
<b>Boneless Chicken Breast</b> Confit Potato, Broccolini, Romesco Sauce <b>D</b>	28
<b>*Certified Angus New York Strip</b> Truffled Potato Pave, Asparagus, Foie Gras Veal Jus <b>D</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**