



### **FIRST COURSE**

#### **LOCAL GREENS**

HAZELNUTS, GREAT HILL BLUE CHEESE,  
CHERRY-BALSAMIC VINAIGRETTE

#### **BACON-DEVILED EGGS**

TOMATO JAM, SHAVED SWEET GEM

#### **GRILLED BRIE**

WALNUT-ARUGULA PESTO, BRANDIED CHERRIES, CROSTINI

### **MAIN COURSE**

#### **SLOW-COOKED CHICKEN**

RED WINE-BRAISED THIGHS, ROASTED BREAST, LARDONS,  
ROASTED POTATOES, PEARL ONIONS, MUSHROOMS,

#### **APPLE CIDER-BRINED PORK CHOP**

CREAMED KALE, SMOKED TOMATO

#### **GRILLED BRANDT RIBEYE**

SMOKED CIPOLLINI, ROASTED ASPARAGUS, POTATO PUREE

#### **PAN-SEARED HADDOCK**

CRAB & CORN CHOWDER, CRISPY ONIONS

### **DESSERT**

#### **CLASSIC CHEESECAKE**

MACERATED STRAWBERRIES

#### **CHOCOLATE GANACHE TART**

SUGARED BRIOCHE, BUTTERSCOTCH