



SAMPLE DINNER MENU

CHILLED V-8 JUICE

BAKED STUFFED CLAMS A LA MIGIS

ASSORTMENT OF CURED HAM AND SALAMI

RASPBERRY SORBET

SPICY FRUIT SALSA

WILD MUSHROOM SOUP

CHILLED GRAPE MELON CHERRY SOUP

SIX-GRAIN BREAD

ASSORTED RELISHES

TOSSED MIGIS SALAD

CHOICE OF DRESSING

TRIO OF BABY LETTUCES

*RADICCHIO, CHERRY TOMATOES, FRESH STRAWBERRIES, RED ONIONS,
TOASTED PECANS, GOAT CHEESE CRUMBLES, WHITE BALSAMIC DRESSING*

PAN-SEARED GULF OF MAINE SCALLOPS

ORANGE FENNEL BEURRE BLANC

ROASTED RACK OF VENISON

SAVORY APPLE CRANBERRY STUFFING, APPLE BRANDY DEMI-GLACE, BALSAMIC GLAZE

PAN-SEARED BREAST OF DUCKLING AU POIVRE

POACHED PEAR, PORT WINE DEMI-GLACE

ROASTED VEGETABLE RAVIOLI

TOMATO BASIL SAUCE, FRESH MOZZARELLA CHEESE

OR CHOOSE YOUR ENTRÉE FROM THE CHEF'S TABLE

BOILED MAINE LOBSTER

LEMON, DRAWN BUTTER

ROASTED TENDERLOIN OF BEEF

WILD MUSHROOM DUXELLE, TARRAGON, PEPPERCORN GLACE DE VIANDE

ENTRÉE SERVED WITH

MEDLEY OF BROCCOLINI, CARROTS AND CAULIFLOWER

AND YOUR CHOICE OF

BAKED SWEET POTATO OR WILD RICE AND WHEAT BERRY PILAF

JOHN STRAIN – EXECUTIVE CHEF

JEFF DZIERZAK – SOUS CHEF