

SUMMER DINNER SAMPLE MENU



COCKTAIL HOUR

Signature Welcome Grazing Board:

Cured meats, atrinsinal cheeses, fresh & dried fruits, jams, crisps,
house made dips, crudite, marinated olives and more!

PASSED APPETIZERS

- **Chicken & Waffles** *fried chicken on savory waffle with chipotle maple drizzle*
- **Seared Scallops** *on sweet corn puree with brown butter*
- **Seared Tuna** *on crispy wonton with sesame soy dressing and wasabi aioli*
- **Maine Lobster Sliders** *with mayo and celery or brown butter*
- **Local Crab Cakes** *topped with garlic laced remoulade*
- **Asian Pork Belly** *braised and fried, served on soy and rice wine slaw*
- **Arancini** *Deep fried risotto balls, stuffed with mozzarella and topped with marinara*
- **Summer Flavors Crostini** *with ricotta, blueberry compote, honey & fresh basil*
- **Cucumber Feta Cups** *cucumber cup stuffed with feta, red pepper & olives with olive oil*
- **Gazpacho Shooters** *fresh seasonal soup served chilled as a shooter*
- **Grafton Grill** *warm triangles of Vermont smoked Cheddar, crisp bacon, served with tomato basil dipping sauce*

SALADS

- **Signature Farm Fresh Salad** *mixed greens, cucumbers, tomatoes, blueberries, glazed pecans, goat cheese with a house maple dijon vinaigrette*
- **Ceasar Salad** *romane with house caesar and croutons topped with shaved parmesan*
- **Burrata Salad** *mixed greens, arugula, tomatoes, burrata, fresh basil with vinaigrette and served with crostini*

SOUPS

- **Summer Gazpacho** *gazpacho and chilled, sweet corn chowder served together in same bowl*
- **New England Clam Chowder** *Maine clams, clam stock, potatoes, onion, bacon, fresh herbs, cream, oyster cracker crouton*

*Salad and Soup served with breadbasket & accompaniments



THE MAIN MEAL

- Summer Flank Steak *pan seared & sliced marinated w/chimichurri & cotija*
- Beef and/or Chicken Kabobs *marinated & skewered with vegetables*
- Brie Stuffed Chicken *Blueberry bourbon glazed chicken stuffed w/brie & served on basil cream*
- Grilled Salmon *grilled with a classic lemon-dill compound butter*
- Cobia Roast or pan seared, fresh mango salsa
- Palusami Red curry, chickpeas, onion, spinach, poblano peppers, bell peppers and basmati rice
- Creamy Risotto *with fresh peas, zucchini, summer squash & asparagus*
- Pasta Primavera *fresh vegetables, ziti al dente in creamy garlic parmesan sauce*

SIDES

- Roasted Heirloom Potatoes *with garden fresh herbs*
- Creamy Galic Mashed Potatoes
- Sautéed Summer Squash, zucchini & Corn
- Maple Roasted Heirloom Carrots
- Crispy Brussel Sprouts *with crispy bacon and balsamic glaze*

DESSERT

- Strawberry Shortcake *house biscuits, macerated local strawberries, vanilla whipped cream*
- Blueberry Cobbler *served with fresh whipped cream*
- Lemon Chiffon Cake *topped with fresh blueberry compote*
- Chocolate Mousse *topped with macerated balsamic strawberries and vanilla whipped cream*
- Tiramisu *house made with fresh espresso*