

New Hampshire Growers Menu

Reception

Hors D'oeuvres

Dinner

Grilled Spinney Creek Oysters

Tarragon Beurre Blanc

Granite State Farms Pumpkin Bisque

Frizzled Sage, Stonybrook Farms Crème Fraiche

Butter Poached Taylor Lobster

Root Vegetable Hash Cake, Vanilla Lobster Cream

Chardonnay '03

Hy-on-a Hill Trout

Apple Crest Farms Cider, Toasted Pecans, Smoked Bacon and Little Milk Man Brown Butter

Seyval Blanc '04

Lasting Legacy Farms Lamb

Sweet Potato Flan, Swiss Chard

Old Vines Zinfandel '03

Lasting Legacy Farms Short Ribs

Old Vines Zinfandel Demi Glace

Maple Crème Brulee

\$40.00 per person

With a Flight of

Jewel Town Vineyards Wines

\$65.00

