

Prelude

New England Artisanal Cheeses

Bread Sticks ~ Grapes ~ Spiced Walnuts

Appetizer

Ahi Tuna Three Ways

Tartare ~ Ceviche ~ Crudo

Venison Carpaccio

Blue Cheese ~ Blueberry Vinaigrette

Half Maine Lobster

Cantaloupe ~ Tarragon ~ Yuzu

Duck Foie Gras

Puree of Parsnip ~ Caramelized Onion ~ Riesling Glaze

Soup

Clam Chowder

Manhattan Style ~ Bacon ~ Fennel

Buttercup Squash Bisque

Toasted Pumpkin Seeds ~ Maple Tuile

Intermission

Passion Fruit & Mint Sorbet

Entree

Snake River Kobe Beef Strip Loin

Truffle Aioli ~ Horseradish ~ Beef Jus

Australian Lamb Loin

Mustard ~ Juniper Glaze ~ Toasted Pinenuts

Seared Maine Sea Scallops

Lemongrass ~ Coconut ~ Rice Wine ~ Nori

Duck Breast

Pear ~ Pink Peppercorns ~ Pistachio ~ Corn Crepe

Salad

Mixed Greens

Sliced Red Beets ~ Orange Vinaigrette

Finale

Sampler of 1785 Inn Desserts



Welcome 2012

1785 Inn

Seven Course

New Year's Eve

Celebration Dinner

603-356-9025

www.the1785inn.com