

PETER HAVENS

Private Dining Room

Menu Options

Fall 2017

Price Per Person \$49.99++

++ = Not including Tax and Gratuity

First Course

Choice of Soup or Salad

Garden Salad

Local greens, cucumbers, sun-dried tomatoes, Kalamata olives, curried chickpeas and Greek yogurt dressing

Caesar Salad

House-made dressing, Croutons, and Duck Confit

Soup du Jour

Additional Starter Options

Vegetable and Cheese Crudité

\$6.50 per person

Local Cheese, Fruit and Vegetable

Charcuterie

\$8.00 per person

Local Smoked Meats and Paté

Shrimp Cocktail

\$6.50 per person

Passed Hors D'Oeuvres (Select 3)

\$8 per person

Mini quiche Lorraine

Mini Heart of Palm Cakes (V)

Gougeres (cheese puffs)

Duck Pate with Toast points

Smoked Salmon and Chèvre on Cucumber

Scallops wrapped in Bacon

Second Course

One Entrée (Select Three)

Grilled Ribeye

Truffle mashed potatoes, Horseradish Cream Sauce, Seasonal Vegetables (GF)

Grilled Marinated Lamb Loin

Marseilles Butter, Truffle Mashed Potatoes, Broccoli Rabe

Pan Roasted Duck Breast

Sauce Bigarade, French Green Lentils, Haricots Verts

Honey Brined Chicken Breast

Local Chorizo Pan Jus, Roasted Fingerling Potatoes, Baby Kale

Grilled Salmon

Basmati Rice, Asparagus, Summer Melon Chutney

Pan Seared Rainbow Trout

Chickpea Ragu, Mushroom-Saffron Risotto, Asparagus

House Made Potato-Herb Gnocchi

Roasted Beets and Vermont Goat Cheese

Dessert a la Carte

Crème Brûlée (GF)

Chocolate Mousse (GF)

Apple Tart with Vanilla Ice Cream