

The
WHITE APRON



SALADS

Maine Blueberry Salad - Arugula & Local Mixed Lettuces, Fresh Blueberries, Goat Cheese, House Spiced Nuts, Sherry Vinaigrette

Beet & Orange - Baby Kale, Arugula, Slow-Roasted Candy Stripe & Golden Beets, Toasted Pepitas, Feta Cheese, Honey-Orange Vinaigrette

Farmer's Salad - Local Field Greens, Fusion Tomatoes, Cucumbers, Pickled Red Onion, Sunflower Seeds, Balsamic Vinaigrette

Caesar Salad - Romaine, Escarole, Grated Parmesan & Pecorino, Brioche Croutons, Creamy Caesar Dressing

Classic Caprese - Heirloom Tomatoes, Fresh Buffalo Mozzarella, Basil Oil, Balsamic Reduction, Truffle Salt

Fall Salad - Frisée, Baby Kale, Plumped Cranberries & Currants, Duck Fat Croutons, Dijon Vinaigrette

Green Apple & Bacon Salad - Field Greens, Crumbled Blue Cheese, Candied Pecans, Champagne Vinaigrette

Chopped Winter Greens - Escarole, Kale, Fennel, Pickled Red Onion, Crumbled Bacon, House Spiced Nuts, Red Wine Vinaigrette

PLATED SEASONAL SALADS

Spring Pea & Ricotta - House Made Ricotta, Pea Shoots, Marinated Asparagus, Fresh Peas, Arugula, Lemon, EVOO

Fall Squash Salad - Roasted Butternut Squash, Pistachio Pesto, Arugula, House Spiced Nuts

Peaches & Prosciutto - Field Greens, Fresh Summer Peaches, Shaved Prosciutto, Crumbled Blue Cheese, Candied Pecans (Fall Fruit: Pears)

5-Veg Salad - Moroccan-Spiced Roasted Seasonal Vegetables, Buttermilk Yogurt, Preserved Lemon, Pistachios, Micro Greens

ENTRÉES

BEEF

Braised Beef Short Ribs, Madeira Demi-Glace

Grilled Beef Tenderloin (Petite Steaks)

SAUCES

Sauce Béarnaise, Bordelaise, Barolo Reduction, Madeira Demi-Glace, Garlic & Herb Butter,
Horseradish & Herb Cream Sauce

CHICKEN

Crisp & Juicy - Crispy Garlic, Cumin & Oregano Rubbed Roasted Chicken,
Cilantro-Lime Verde Sauce

Tuscan - Roasted Chicken, Grilled Artichokes, Glazed Pearl Onions, Olives, Balsamic Glaze

Moroccan - Middle-Eastern Spice Rubbed Chicken, Preserved Lemon, Roasted Carrots,
Honey-Yogurt Sauce

Classic - Brined & Roasted Chicken, Roasted Shallots, Garlic, Lemon, Tarragon Vinaigrette

FISH

Pan-Seared Atlantic Salmon

Pan-Roasted Atlantic Halibut

Pan-Seared Atlantic Swordfish

Pan Seared Local Line-Caught Tuna, Avocado Salad

SAUCES

Miso-Ginger Vinaigrette, Citrus Beurre Blanc, Tomato Kasundi, Ginger-Lime Vinaigrette
Lemon-Dill Crema & Fried Capers

PORK, LAMB & DUCK

Molasses Brined, Sous Vide Pork Loin, Bacon Jam

Herb-Rubbed, Slow Roasted Lamb Leg, Lamb Demi-Glace, Tzatziki Sauce

Crispy, Pan-Rendered Duck Breast, Blackberry Mostarda

Crispy Seared Herb Crusted Lamb Chops, Fig Jam

VEGETARIAN

Pan-Seared NH King Oyster Mushrooms, Green Garden Puree, Cauliflower Potato Mash,
Roasted Carrots

Grilled Cauliflower Steak w/ Carrot Coconut Puree, Grilled Red Onion, Roasted Tomatoes,
Wild Rice Pilaf

Imported Italian Cavatappi w/ Olives, Roasted Baby Tomatoes, Arugula, Shaved Pecorino,
Lemon, EVOO (requires pasta bowl rented)

House Made Ricotta & Herb Gnocchi w/ Basil Pesto (requires pasta bowl)

Grilled Summer Vegetable Stack, Summer Squash, Zucchini, Eggplant, Grilled Red Onion,
Portobello Mushroom w/ Basil Pesto, over Wild Rice Pilaf

SIDES

Parmigiano-Reggiano & Fresh Herb Risotto

NH Mushroom & Herb Risotto

Butternut Squash Risotto

Israeli Couscous w/ Roasted Seasonal Vegetables, Fresh Herbs, Lemon & Herb

Farro Salad w/ Roasted Seasonal Vegetables, Arugula, Lemon, Champagne Vinaigrette

Quinoa Salad- Golden Raisins, Pine Nuts, Mint, Honey-Orange Vinaigrette

Toasted Orzo w/ Roasted Tomato, Feta, White Balsamic Vinaigrette

Orzo w/ Basil Pesto, Roasted Asparagus, Pickled Red Onion

Creamy Goat Cheese Polenta

Wild Rice Pilaf, Fines Herbs

Pan Seared Root Vegetable Hash Cake

Crispy Fingerling Potatoes w/ Roasted Shallots, Fleur de Sel

Pan Seared Smashed Fingerling and Sweet Potato Cake

Roasted Garlic Whipped Potatoes

Truffled Mashed Potatoes

Potatoes Au Gratin, Fontina & Herbed Bread Crumbs

Roasted Asparagus, EVOO, Lemon, Fleur de Sel

Roasted Haricots Verts, Roasted Shallot Vinaigrette

Grilled Seasonal Vegetables, Balsamic Reduction, Fines Herbs

Seasonal Vegetable Ratatouille w/ Caramelized Onions & Fines Herbs

Garlicky Broccolini, Agro Dolce Peppers, Lemon

Pan-Roasted NH Elm & Oyster Mushrooms w/ Roasted Shallots, Haricots Verts & Baby
Carrots