

# *The White Barn Inn*

*July 10 ~ 16, 2010*  
*Our Thirty-Seventh Year*

## *Appetizers*

A Salad of Seasonal Greens with Cantaloupe and Honeydew Melon,  
Parma Ham, Heartsong Farm Goat's Milk Cheese and Champagne Vinaigrette

Local Lobster Minestrone Soup with  
Parmigiano Reggiano Cheese Crackers

Carpaccio of Local Dry Aged Beef with Roasted Garlic Aioli,  
Fennel and Pine Nut Salad and Licorice Powder

Roast Farm Raised Chicken Breast, Confit Leg and Shiitake Mushroom  
Terrine, Warm Chicken Liver Parfait with Prune and Cognac Sauce

Lobster Spring Roll with Carrot, Daikon Radish  
and Snow Pea in a Thai Inspired Spicy Sweet Sauce

Yellow Fin Tuna Variation; Coconut and Cucumber Salad,  
Ponzu Salsa and Sweet Egg Sauce

Pan Seared New England Quail Breast, Foie Gras and Morels with  
White Asparagus, Poached Rhubarb and Plum Wine Reduction

Naan Bread and Pistachio Crusted Day Boat Scallops  
with Aromatic Crispy Cauliflower and Curry Oil

## *Intermezzo*

Avocado-Lime Sorbet

Peach-Champagne Sorbet

Parmigiano Reggiano Cheese Mousse with Aged Port Reduction

Cream of Forest Mushroom Soup

Chilled Pea Soup with Lobster Crème Fraîche

Iced Watermelon, Plum and Rhubarb Soup

## *Main Courses*

Seared Lightly Smoked Maine Salmon Filet on Sautéed Artichoke,  
Zucchini Ribbons and a Chicken Brown Butter Sauce

Sautéed North Atlantic Halibut Filet with Braised Fennel “Risotto”,  
Sweet Corn Beignets and Chorizo Purée

Braised Local Cod Filet in Swiss Chard with a Crispy Soft Shell Crab,  
Eggplant Blini and an Aromatic Smoked Tomato Sauce

Steamed Maine Lobster Nestled on a Bed of Homemade Fettuccine  
with Carrot, Ginger, Snow Peas and a Cognac Coral Butter Sauce

Pan Roast Breast of Lola Duck, Confit Duck Leg and Spinach Raviolo  
with Garden Green Beans and Peach Gastrique Sauce

Pan Roast Free Range Veal Loin and Crispy Sweetbreads  
with Creamy Polenta, Bacon Roast Onions and Madeira Sauce

Ricotta Cheese Cannelloni and Garden Vegetable Frittata with  
Candied Cashews, Tabouli and Seasonal Wild Mushrooms

Seared Beef Tenderloin with Horseradish Crust,  
Whipped Potato Purée and Merlot-Shallot Sauce

*Grand Chef*  
*Jonathan Cartwright*

*Maitre D’Hôtel*  
*Daniel Liesener*

Ninety-Eight Dollars Per Person  
Tax, Beverage & Gratuity Additional  
Wines Paired to Accompany Dinner Menu~Forty Eight Dollars  
Reserve Pairing~Eighty Five Dollars

*Private Reserve: Our Wine Cellar is Available for Parties of 10-15*

T H E   W H I T E   B A R N   I N N

P.O. Box 560C, 37 Beach Avenue  
Kennebunkport, Maine 04046  
Tel 207.967.2321 Fax 207.967.1100  
[www.whitebarninn.com](http://www.whitebarninn.com)

*Summer*

*Tasting*

*Menu*



*Consuming raw or undercooked foods  
may increase the risk of foodborne illness.  
Please check with your physician if you have any  
questions about consuming raw or undercooked foods.*

*The White Barn Inn*  
*Our Thirty-Seventh Year*

*July 10 ~ 16, 2010*

*Bourgogne, "Les Sétilles"*  
*Olivier LeFlaive 2008*

SMOKED SALMON TARTARE  
AND POACHED SALMON,  
CUCUMBER SALAD AND CRÈME FRAÎCHE

*Willamette Valley Pinot Noir*  
*Bergström, "Cumberland Reserve" 2007*

BRAISED LAMB NECK  
WITH CARROT DIJON SAUCE

*Napa Valley Chardonnay*  
*Chateau Montelena 2007*

BUTTER POACHED SMOKED LOBSTER

*Alsace, Gewurztraminer,*  
*"Cuvée des Seigneurs de Ribeaupierre"*  
*F.E. Trimbach 2000*

FOIE GRAS TORCHON  
WITH BALSAMIC STRAWBERRY

*Le Rêve, Blanc de Blanc*  
*Domaine Carneros 2000*

PARMESAN "BON BON"  
WITH PROSCIUTTO FOAM

*Napa Valley Merlot*  
*Shafer Vineyards 2007*

PAN ROAST VEAL FILET  
ON A SUMMER VEGETABLE TART AND  
RATATOUILLE VINAIGRETTE

A SELECTION OF NEW ENGLAND  
AND EUROPEAN CHEESES

*Grand Cru Sauternes*  
*Chateau d'Arche 2005*

BLUEBERRY CRUMBLE SOUFFLÉ,  
VANILLA BEAN ICE CREAM



*Wines Paired to Accompany Menu*  
*Eighty Nine Dollars Per Person*

*One Hundred-Forty Dollars Per Person*  
*Tax, Beverage & Gratuity Additional*

# The White Barn Inn

July 10 ~ 16, 2010

## Desserts

A Selection of Fine Ripened New England and Imported Cheese  
From Our Board with Homemade Chutney and Breads

*A Tasting of Cheese in Addition to Dessert is Available for a Fourteen Dollar Supplement*

Pineapple Carpaccio and Carrot Cake with Cream Cheese Ice Cream,  
Lemon Grass Syrup and Honey Tuile

White Chocolate Crème Brûlée Shortbread Sandwich,  
Chilled Strawberry Champagne Consommé and Watermelon Sorbet

Pistachio Parfait and Kirsch-Almond Cake  
with Morello Cherry Gelée and Sorbet

A Pyramid Trio of Chocolate Mousse, White Chocolate  
Sorbet Cone and Banyuls Poached Raspberries

Rhubarb Clafoutis Tart with Maple Poached Plums,  
Lemon Mascarpone and Rhubarb Sorbet

Rocky Road Soufflé with Chocolate Sauce and Almond Sherbet

## Dessert Wines

<i>glass</i>		<i>1/2 bottle, unless otherwise noted</i>
n/a	Chateau d'Yquem, Grand Premier Cru Sauternes 2001	750 ml 1130
n/a	Chateau d'Yquem, Grand Premier Cru Sauternes 1994	244
80	Chateau d'Yquem, Grand Premier Cru Sauternes 2002	750 ml 650
34	Chateau Rieussec, Premier Cru Sauternes 2003	133
20	Domaine La Tour Vieille, Banyuls 2006	79
19	Chateau Lafaurie Peyraguey, Premiere Cru Sauternes 2005	75
12	Chateau d'Arche, Grand Cru Sauternes 2005	47
n/a	Chateau d'Arche, Grand Cru Sauternes 2006	750 ml 108
18	Chateau Guiraud, Premiere Cru Sauternes 1998	72
n/a	Chateau Guiraud, Premiere Cru Sauternes 2005	750 ml 181
12	Domaine de Durban, Muscat de Beaumes de Venise 2006	45
18	Domaine des Bernardins, Muscat de Beaumes de Venise 2008	70
45	Far Niente, "Dolce", Napa Valley Late Harvest 2005	180
n/a	"Eroica", Single Berry Select, Chateau Ste. Michelle, Columbia Valley 2001	400
30	Honig Late Harvest Sauvignon Blanc 2007	120
10	Chambers Rosewood Vineyard Muscat, Rutherglen N.V.	35
11	Yalumba Muscat Rutherglen Museum Show Reserve N.V.	44
31	Inniskillin Vidal, Niagara Peninsula Ice Wine 2006	121
23	Jackson Triggs Vidal Icewine Proprietors' Reserve 2007	187 ml 45

# Single Malt Scotches

Served by the Two Ounce

Glenmorangie Highland 10 Year 14    Macallan Highland 12 Year 16    Glenlivet Speyside 12 Year 13  
 Glenfiddich Highland 12 Year 13    Cragganmore Speyside 12 Year 17    Bowmore Islay 12 Year 15  
 Oban Highland 14 Year 21    The Balvenie Highland 15 Year 21    Dalwhinnie Highland 15 Year 18  
 Lagavulin Islay 16 Year 23    Ardbeg Airigh Nam Beist Islay 16 Year 25    Macallan Highland 18 Year 39  
 Macallan Highland 25 Year 75    Bowmore Islay 25 Year 40    Bowmore Islay 30 Year 50

# Selected Ports, Cognacs & Liqueurs

Served by the Two Ounce

Fonseca 10 Year Old Tawny	7.00	Boulard Calvados	17.00
Quinta do Noval Colheita Port 1986	20.00	Lustau East India Solera Sherry	12.00
Adriano Ramos Pinto Porto 1997	17.00	Cognac Courvoisier VSOP	13.00
Ramos Pinto Collector Porto Reseva NV	6.00	Cognac Hennessy VSOP	14.00
Warre's Vintage Port 2003	14.00	Cognac Remy Martin VSOP	14.00
Cockburn's Vintage Port 2003	16.00	Cognac Martell Cordon Bleu	31.00
Sandeman 20 Year Old Tawny Port	13.00	Cognac Courvoisier XO	37.00
Taylor Fladgate Vintage Port 2005	17.00	Cognac Hennessy XO	38.00
Taylor Fladgate Vintage Port 1997	15.00	Cognac Remy Martin XO	37.00
Taylor Fladgate LBV 2001/2003	6.00	Cognac Delamain XO	25.00
Rozes Reserve White Port	6.00	Cognac Hennessy Paradis	75.00
Limoncello	9.00	Navan House of Grand Marnier	12.00
Grappa da Vinacce di Sassicaia	30.00	Grand Marnier 100	33.00
Trimbach Poire Williams	13.00	Grand Marnier 150	42.00
La Captive Poire William	14.00	Grand Marnier Flight Cordon Rouge, 100, 150	44.00
La Captive "Pomme", Calvados	14.00	Johnnie Walker Blue Label	42.00

# Teas

Five Dollars \*denotes no caffeine

## EARL GREY ORGANIC

*a regal blend of the finest golden tip, organic black tea leaves infused with rich first-pressed Bergamot oil*

## EARL GREY DECAFFEINATED\*

*high-grown ceylon and china black teas are combined with the smokey orange notes of Bergamot fruit*

## LYCHEE

*china black tea scented with succulent lychee fruit, yields a slightly sweet, nutty character*

## ORANGE JASMINE

*teeming with notes of orange, bergamot, jasmine and vanilla*

## PEAR CARAMEL

*washington state pears blended with ceylon and china black and sweet caramel*

## CHAMOMILE CITRON\*

*finest egyptian chamomile blended with sweetly subtle citrus slices*

## AFRICAN AMBER\*

*african rooibos leaves with lush fruity notes*

## GINGER TWIST\*

*lemongrass, tropical fruits and mint, with a touch of ginger and ginseng*

## CHAMOMILE\*

*finest grade egyptian chamomile produces a mildly sweet infusion*

## HONEYBUSH ORGANIC\*

*antioxidant rich, calming, sweet, certified organic from south africa*

## ROOIBOS ORGANIC\*

*laden with antioxidants, caffeine free and certified organic from south africa*

## WILD BLOSSOMS AND BERRIES\*

*blackberry and black currant infused with lemongrass, hibiscus, chamomile, mint, licorice root and spice*

## GREEN TEA PASSION

*china green tea leaves infused with sweet tropical fruits*

## MARRAKESH MINT

*china gunpowder blended with refreshing peppermint*

## SILVER JASMINE

*picked only two days a year and tossed with jasmine flowers*

## ENGLISH BREAKFAST ORGANIC

*rich and malty, an awakening blend of organic black tea leaves*

## KYOTO RICE

*classic japanese genmaicha, green tea leaves blended with popped and roasted rice*