

The White Barn Inn

August 28 - September 4, 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

Maine Peekie Toe Crab and Summer Corn Chowder
with Polenta Fritters

Carpaccio of Local Dry Aged Beef with Saffron Aioli,
Endive Salad and Candied Pecan Nuts

Roast Farm Raised Chicken Breast, Confit Leg and Shiitake Mushroom
Terrine and Foie Gras Raviolo with a 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

Roast New England Quail with a Foie Gras Farce on Chanterelle
Mushrooms, Sweet Corn Tortellino and Pomegranate 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 Fraiche

Watermelon, Strawberry and Champagne "Frappuccino"

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

Gulf of Maine Cod Filet with Aubergine and Garden Tomato Coulis, Warm
Potato and Crab Salad, Crispy Onions and Chanterelle Mushrooms

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