

The White Barn Inn

February 3~ 11, 2012

Our Thirty-Ninth Year

Appetizers

Salad of Seasonal Greens with Roquefort Cheese Terrine, Port Wine Poached Pears, Poire Williams Vinaigrette and Candied Pine Nuts

Kennebunkport Lobster Bisque with Crisp Lobster Wontons

Tartare of Local Dry Aged Beef “Cocktail” with Slow Cooked Free Range Egg, Arugula Salad and Horseradish Ice Cream

An Open Raviolo of Braised Rabbit, Parma Ham Seared Loin, Autumn Vegetables and Madeira “Café Au Lait” Sauce

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

Variation of Local Oysters; Lobster Wrapped in Seaweed Salad, Horseradish Glazed, Béarnaise Sauce, Apple and Salted Caramel Popcorn

Pan Roast New England Quail Breast and Foie Gras with a Basket of Smoked Leg Confit and Forest Mushroom Risotto

Pan Seared Maine Day Boat Scallops on a Citrus Braised Parsnip, Roasted Butternut Squash, Beurre Blanc and Curry Crisp

Intermexxo

Mandarin Orange and Pepper Sorbet

Berry and Champagne Sorbet

Parmesan Cheese Ice Cream with Crisp Fig Fritter

Celeriac and Bacon Soup with a Blue Cheese Crouton

Fall Parsnip and Pear Soup

Local Seafood Minestrone

Main Courses

Day Boat Cod Filet and Braised Berkshire Pork on Sautéed Swiss Chard,
Sweet Onion Sauce and Butternut Squash Purée

Pan Seared Local Monkfish and Kennebunkport Lobster Raviolo,
Green Asparagus and Champagne Froth

Local Salmon Filet in a Parma Ham “Jacket” with a Bacon
Wrapped Scallop, Spaghetti Squash and Maple Dijon Mustard Sauce

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

Almond Marinated Slow Roasted Pheasant Breast with Truffle Ravioli,
Smoked Pheasant Broth and Forest Mushroom Financier

Pistachio Roasted Local Venison Loin with Wild Mushroom Tapioca,
Butternut Squash Gnocchi and Portabella Mushrooms

Variation of Vegetable Ravioli and Arancini on Braised Artichokes,
Portabello Mushrooms and Licorice Foam

Sautéed Beef Tenderloin with a Red Onion Glaze,
Winter Vegetables, Potato Purée and Merlot Shallot Sauce

Chef
Derek Bissonnette

Maître D’Hôtel
Daniel Liesener

Grand Chef
Jonathan Cartwright

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

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

Grand Chef

Winter

Tasting

Menu

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



*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.*

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*Cade by Plumpjack,
Sauvignon Blanc, Napa Valley 2008*

CRAB AND AVOCADO ROULADE
WITH PASSION FRUIT VINAIGRETTE

*Shiraz, Two Hands "Angel's Share",
McLaren Vale 2009*

CRISPY BRAISED PORK, PICKLED SHITAKE
MUSHROOMS AND SPICED REDUCTION

*Napa Valley Chardonnay
Chateau Montelena 2008*

BUTTER POACHED SMOKED LOBSTER

*S.A. Prum, "Wehlener Sonnenuhr",
Kabinett, Mosel 2007*

ROHAN DUCK AND FOIE GRAS TORCHON
WITH CRANBERRY APPLE GASTRIGUE

*Carneros Sparkling "Le Reve"
Blanc de Blanc, Domaine Carneros 2004*

PARMESAN "BON BON"
WITH PROSCIUTTO FOAM

*Ramey, Cabernet Sauvignon,
Napa Valley 2006*

HORSERADISH CRUSTED LOCAL BEEF FILET
AND BRAISED SHORT RIB
IN CABERNET SAUVIGNON SAUCE

Sauternes, Chateau Prost, 2006

A SELECTION OF EUROPEAN
AND NEW ENGLAND CHEESES

GRAND MARNIER SOUFFLÉ WITH
MILK CHOCOLATE ICE CREAM

Wines Paired to Accompany Menu
Eighty Nine Dollars Per Person

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

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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

Vanilla Crème Brûlée with a Melon Variation and Cantaloupe Sorbet

Warm Sweet Spiced Pumpkin Soup, Mascarpone Ice Cream in a
Honey Basket, Cranberry Compote and Walnut Fritters

Flourless Chocolate Cake with Almond Croquant,
White Chocolate Powder and Mint Ice Cream

Iced Pistachio Parfait with Blood Orange Sorbet,
Yogurt Cream and Honey Tuile

Lemon Grass Panna Cotta Raviolo with Lime Sherbet
and Malibu Encased Poached Pineapple

Pear Soufflé with Vanilla Bean Ice Cream and a Dark Chocolate Sauce

Take Home 100 of Our Recipes in The White Barn Inn Cookbook \$3.5
The White Barn Inn Cookbook and Gift Certificates Make Memorable Gifts

Dessert Wines

Glass		1/2 bottle, unless otherwise stated
n/a	Chateau d' Yquem, Grand Premiere Cru Sauternes 2001	1130 (750ml)
80	Chateau d' Yquem, Grand Premiere Cru Sauternes 2000	325
40	Chateau Suduiraut, Premiere Cru Sauternes 2001	160
24	Chateau Rieussec, Premiere Cru Sauternes 2004	95
20	Domaine La Tour Vieille, Banyuls 2008	79
33	Chateau Lafaurie Peyraguey, Premiere Cru Sauternes 2003	134
11	Chateau Prost, Sauternes 2006	42
18	Chateau Guiraud, Premiere Cru Sauternes 1998	72
12	Domaine de Durban, Muscat de Beaumes de Venise, Southern Rhone 2006	45
18	Domaine des Bernardins, Muscat de Beaumes de Venise, Southern Rhone 2008	70
10	Domaine Ostertag, "Fronholz", Vendage Tardives de Gewurztraminer 2004	80
45	"Dolce", California Late Harvest, Far Niente, Napa Valley 2006	180
n/a	"Eroica", Single Berry Select, Chateau Ste, Michelle, Columbia Valley 2001	400
30	Honig Late Harvest Sauvignon Blanc, Napa Valley 2008	120
36	Merry Edwards "Late Harvest Sauvignon Blanc", Russian River Valley 2008	139
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 2007	121
23	Jackson Triggs Vidal Icewine Proprietors' Reserve 2007	45 (187ml)
16	Estate Argyros, Vin Santo "Mezzo", Santorini 2002	86 (500ml)

Single Malt Scotches

Served by the Two Ounce

Glenmorange 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	Bowmore Islay 14 Year 30
Lagavulin Islay 16 Year 23	Ardbeg Airigh Nam Beist Islay 16 Year 25	Bowmore Islay 25 Year 40
Macallan Highland 18 Year 39	Macallan Highland 25 Year 75	Dalwhinnie Highland 15 Year 18

Selected Ports, Cognacs & Liqueurs

Served by the Two Ounce

Fonseca 10 Year Old Tawny	7.00	Lustau East India Solera Sherry	12.00
Quinta do Noval Colheita Port 1995	20.00	Cognac Courvoisier VSOP	13.00
Adriano Ramos Pinto Porto 1997	17.00	Cognac Hennessy VSOP	14.00
Ramos Pinto Collector Porto Reseva NV	6.00	Cognac Remy Martin VSOP	14.00
Sandeman 20 Year Old Tawny Port	13.00	Cognac Martell Cordon Bleu	31.00
Taylor Fladgate Vintage Port 2005	17.00	Cognac Courvoisier XO	37.00
Taylor Fladgate LBV 2001/2003	6.00	Cognac Hennessy XO	38.00
Rozes Reserve White Port	6.00	Cognac Hennessy Paradis	75.00
Trimbach Poire Williams	13.00	Cognac Remy Martin XO	37.00
Limoncello	9.00	Cognac Louis XIII 0.5 Ounce	65.00
Navan House of Grand Marnier	12.00	Cognac Louis XIII 1.0 Ounce	125.00
La Captive Poire William	14.00	Cognac Louis XIII 1.5 Ounce	190.00
La Captive "Pomme", Calvados	14.00	Cognac Louis XIII 2.0 Ounce	250.00
Johnnie Walker Blue Label	42.00	Grand Marnier 100	33.00
		Grand Marnier 150	42.00

Flights

Served by the One Ounce

Grand Marnier - Cordon Rouge, 100, 150	44.00	Jack Daniels - Black, Gentleman Jck, Sgl.Barrel	10.00
Licorice - Sambuca, Pernod, Absinthe	14.00	Bourbon - Knobb Creek, Bookers, Woodford Res.	20.00
Macallan - 12yr, 18yr, 25yr	65.00	Hennessy - VSOP, XO, Paradis	65.00
Johnnie Walker - Red, Black, Blue	32.00		

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

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

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

Verbena*
french vervain leaves yield a silky, buttery smooth cup