



Jamesport Manor INN

Private Dining ~ Dinner Service

Appetizers ~ Choice of 2

*Seasonal Soup
(Chef's Choice)*

*Organic Greens
Honey Balsamic Vinaigrette, Parmigiano Reggiano*

*Roasted Beet Salad
Goat Cheese, Bacon, Orange Segments, Roasted Pistachios*

*Sweet Corn and Ricotta Ravioli
Roasted Local Butternut Squash, Wild Mushrooms, Sage Butter*

Entrees ~ Choice of 3

*Goat Cheese Pan Roasted Organic Chicken
Maple Acorn Squash Puree, Asparagus, Red Wine Vinegar Reduction*

*Potato Crusted Salmon **
Herb Risotto, Roasted Cauliflower, Dill Honey Dijon Sauce

*Seafood Stuffed Flounder
Shrimp, Scallop & Crab Stuffing, Sautéed Spinach, Lobster Nage*

*Wild Mushroom Ravioli
Melted Leeks, Haricot Verts, Parmesan Truffle Broth*

*14 oz. New York Strip Steak **
Bacon and Gruyere Twice Baked Potato, Baby Carrots, Sauce Bordelaise

*Pan Roasted Filet Mignon **
*Yukon Gold Whipped Potatoes, Haricot Verts, Pink Peppercorn Demi
(upcharge \$8)*

Dessert

*Chocolate Torte and Crème Brûlée, or
Occasion Cake*

Coffee and Assorted Teas

\$55 per person
Sales Tax and 20% Gratuity Additional