



Jamesport Manor INN

Private Dining ~ Lunch 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*

*Almond Crusted Fried Brie
Honey Truffle, Garlic Toast*

Entrees ~ Choice of 3

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

*Roasted Atlantic salmon Filet **
Yukon Gold Whipped Potatoes, Roasted Cauliflower, Citrus Buree Blanc

*Grilled Tuna Milanese **
Local Montauk Tuna, Arugula, Tomato Salad, Lemon Extra Virgin Olive Oil

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

*10oz New York Strip Steak **
Smash Red Bliss Potatoes, Baby carrots Port Wine Demi

Dessert ~ Choice of 2

*Chocolate Torte and Crème Brûlée, or
Occasion Cake*

Coffee and Assorted Teas

\$40 per person

Sales Tax and 20% Gratuity Additional