

# Plat du Jour November 15

choice of

Arugula Salad, Winter Squash, Maine Sumac & Goat Cheese

or

Celery Root & Parsnip Soup, Parsley Oil & Pumpnickel Crumble

choice of

Brunswick Inn Chicken for Two

Confit Chicken Leg/Thigh & Whey Brined Breasts

Harueki Turnips with Honey & Black Pepper

Sweet Potatoes with Preserved Lemon & Bermuda Rum

or

Confit Mushrooms & Miso Roasted Cauliflower Steak

Harueki Turnips with Honey & Black Pepper

Sweet Potatoes with Preserved Lemon & Bermuda Rum

choice of

Salted Butterscotch Budino, Chocolate Crumb, Hazelnut Caramel

or

Roasted Apple, Candied Ginger & Whipped Ricotta

# Plat du Jour November 22

choice of

Soupe a l'Ail et Oeuf

or

Radicchio Caesar Salad with Parmesan Tuile

choice of

Cassoulet of Lamb, Pork and Duck Sausage with Maine Beans  
Vegan cassoulet available on request

or

Crisp Maine Salmon with Dijon Mashed Potato and Swiss Chard

vvvv

choice of

Chocolate Pot de Crème

or

Cheese Plate

# Plat du Jour November 29

Scrippelle 'Mbusse (Crepes in Broth)  
Abruzzi-Style Chicken Soup

or

House-Cured Salmon  
with Fennel Salad

choice of

Porchetta with Broccoli Rabe,  
Roasted Potato

or

Crespelle  
Italian Crepes of Fresh Mozzarella,  
Basil, Tomato

choice of

Tea-ramisu  
Earl Gray Mascarpone  
*or*

Red Wine Poached Dates  
with Whipped Yogurt

# Plat du Jour December 6

choice of

Scallop Ceviche

or

Cuban Black Bean Soup

choice of

Carne Guisado

Cuban Beef Stew with White Rice

Orange and Avocado Salad

or

Shrimp a la Plancha

Garlic Yucca

choice of

Flan with Burnt Cinnamon Syrup

or

Tropical Cheesecake

# Plat du Jour December 13

Carrot Soup with Buttermilk Crème Fraiche

or

Apple and Beet Salad  
Chicken Liver Toasts, Pickled Shallot

choice of

Tunisian Lamb Meatballs  
Israeli Couscous, Pistachio Harissa

or

Chicken Tagine  
Carrots, Dates, Chickpeas, Israeli Couscous

choice of

Pecan Baklava

or

Burnt Orange Panna Cotta  
Bittersweet Chocolate

# Plat du Jour December 20

Miso Broth  
Maine Oysters, Green Onion

or

Chicory and Radish Salad  
Maine Blue Cheese, Walnuts

Haddock Potpie  
Maine Potatoes, Fresh & Smoked Haddock, Leeks

or

Red Wine Braised Short Ribs  
Smoked Gouda Polenta, Gremolata

Flourless Chocolate Cake

or

Red Wine Poached Pears

# Plat du Jour December 27

Beetroot Soup  
Dill, Yoghurt

or

Celery Root, Apple  
& Fennel Salad

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Coriander & Caraway Brined Pork Chop  
Sweet & Sour Red Cabbage

or

Crisp-Skinned Artic Char  
Warm Potato Salad, Pickled Mustard Seeds

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Cardamom Cake with Almonds

or

Fromage Fraiche with Pickled Cherries

# Plat Du Jour January 3

Handmade Ricotta  
Winter Greens, Crostini

or

Spinach Soup  
Bacon Croutons, Six-Minute Egg

vvv

Rye Crusted Cod  
Maine Potatoes, Malt Vinegar Aioli

or

Rustic Lamb Stew  
Olives, Potatoes, Herb Pistou

vvv

Caramel Pots de Crème

or

Roasted Pear Mille Feuille  
with Cinnamon Chantilly Cream



# Plat Du Jour January 10

Winter Minestrone Soup

or

Pickled Shrimp, Aioli

ooooo

Pan-Seared Chicken Breast,  
Black Trumpet Mushroom/Garlic Confit Pan Perdu  
Winter Greens

or

Caramelized Raddichio Risotto  
with Gorgonzola & Walnut  
(vegan/vegetarian upon request)

ooooo

Clementine Sorbet with Coconut Cookies

or

Rice Pudding Brûlée

# Plat Du Jour January 17

Handmade Ricotta  
*Winter Greens, Crostini*

or

Spinach Soup  
*Bacon Croutons, Six-Minute Egg*



Rye Crusted Cod  
*Maine Potatoes, Malt Vinegar Aioli*

or

Rustic Lamb Stew  
*Olives, Potatoes, Herb Pistou*



Caramel Pots de Crème

or

Roasted Pear Mille Feuille  
with Cinnamon Chantilly Cream

# Plat Du Jour January 24

Mushroom Soup  
Barley, Dill

or

Vodka-Cured Arctic Char  
Black Bread, Crème Fraiche

Crisp Duck Breast Cherry Preserves,  
Roast Cabbage Noodles

or

Potato Black Trumpet Mushroom Pierogis  
Caramelized Cabbage, Sour Cream

Ukrainian Cheesecake  
with Poached Apricot

or

Crepe Gateaux  
Poppy Seeds, Blackberry Conserve

# Plat Du Jour January 31

Potato Leek Soup

or

Blood Orange & Beet Salad with Goat Cheese

Coq au Vin  
Creamy Polenta

or

Roast Salmon  
Wine-Braised Lentils

Meyer Lemon Tart

or

Chocolate Torchon

Menu items are subject to change  
due to market availability

# Plat Du Jour February 7

Charleston Style Crab Soup

or

Butter Lettuce Salad

Spicy Pecans, Cornbread Croutons, Aged Cheddar

Sorghum Glazed Pork Chops  
Smoky Collard Greens, Cheese Grits

or

Seared Shrimp  
Cheese Grits, Arugula, Pancetta

Banana Pudding

or

Buttermilk Pie



# Valentine's Day at The Brunswick Inn

*Choice of*

Spanish Chorizo, Dates, Cabrales Blue Cheese, Vanilla Oil (GF)

Potted Shrimp, Toasts, Pickled Fennel

Winter Crudit  (GF) (V)

Pate de Foie Gras, Ice Wine Poached Apricots, Brioche Toast \*\$8 supplement

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*Choice of*

Sweet Potato Soup, Smoked Maple, Fried Hazelnuts (GF) (V)

Fennel, Cara Cara Orange, and Cured Olives (GF) (V)

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*Choice of*

Scallops, Beet Risotto, Blood Orange Jus (GF)

Herb Crusted Rack of Lamb, Root Vegetable Gratin

Handmade Tagliatelle with Porcini & Wild Mushrooms & Truffle Butter (V)

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*Choice of*

Flourless Chocolate Cake, White Chocolate Ganache Raspberries, Milk Chocolate Truffle (GF)

(V)

Passion Fruit Panna Cotta, Bruleed Pineapple, Coconut Crisps (GF) (V)

Caramel Ice Cream, Warm Caramel Sauce, Salted Peanut Popcorn Crumble (GF) (V)

# Plat Du Jour February 21

Sweet Potato Bisque

or

Smoked Fish Rilette

Cider Glazed Chicken Breast  
Apple Gremolata, Farro Risotto

or

Hake in Parchment  
with Leeks, Potatoes & Fennel

Chocolate Panna Cotta

or

Blood Orange Olive Oil Cake



# Plat Du Jour February 28

## Mardi Gras Menu

Pickled Shrimp Remoulade  
or

Pimento Cheese Dip  
with Crudité, Crackers

Duck & Andouille Jambalaya

or

Cornmeal Rusted Catfish  
Red Beans, Rice

Creole Bread Pudding

or

Red Velvet Cupcakes

# Plat Du Jour March 7

Chaudiere Du Poisson  
(French Seafood Chowder)

or

Shaved Winter Vegetable Salad

Beouf Bourgonion

or

Brandade Du Morue  
Salt Cod, Potato & Leek Gratin

Pink Grapefruit Pavlovas

or

Chocolate Mousse

Menu items are subject to change  
due to market availability

# Plat Du Jour Pi Day 3:14

**Beef Tartar**

Duck Egg, Shallots, Toasted Pine Nuts

or

**Hothouse Greens**

Camembert Croutons, Roasted Pineapple Vinaigrette

**Chicken Pot PI**

Spring Vegetables

or

**Bouillabaisse PI**

Puff Pastry Top

**Apple PI Sundae**

Vanilla Ice Cream, Cinnamon, Walnuts

Or

**Key Lime PI**

# March 21, the First Day of Spring

Sweet Pea Soup  
white truffle crema, pea shoots

or

Chickpea Salad  
burnt onion, roasted carrot, goat cheese, watercress

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Crooked Face Creamery Smoked Ricotta Gnocchi  
Northstar lamb ragu, mint

or

Last Maine Sea Scallops  
green onion soubise, parsnip puree, Meyer lemon marmalade

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First Run Maple Semifreddo  
maple tuile

or

Lemon Pistachio Cake  
roasted strawberry coulis

Plat du Jour  
March 28, 2017  
Cuba Week

Hearts of Palm Salad  
butter lettuce, watercress, orange, red onion

or

Red Snapper Ceviche  
jicama, lime, habanero

Lechon Asado  
mojo-marinated pork shoulder

or

Camerones Aji  
frijoles negra, arroz amarillo

Empanadas Guava e Queso

or

Flan con Canela

## Plat du Jour April 4, 2017

Chicken Liver Pate  
radish salad

or

Tuna Tartar  
puffed buckwheat, Aleppo pepper

Zuni Café-Style Roast Chicken Breast  
bread salad, bitter greens

or

Cod Loin  
dandelion greens, bacon, sherry vinegar

Earl Grey Pot de Crème

or

Fresh Goat Cheese  
dates, honey

# Plat Du Jour April 11 Passover

## Family Style

Toasted Matzoh, Hazelnut Apricot Haroset

Bitter Herb Salad  
seven-minute egg, potato, horseradish  
Matzoh Ball Soup

Tuna  
green tahini, Jerusalem artichoke

Leg of Lamb  
Moroccan spices,  
honeyed carrots, parsnips

Rhubarb Pavlova  
Chocolate Torte

# Plat Du Jour April 18, 2017

## Migas

shaved asparagus, red grapes,  
Mitica Cana di Cabra goat cheese

or

## Gazpacho

green grapes, cucumber, almond

## Gulf of Maine Monkfish

jamon Serrano, potato purée, olive vinaigrette

or

## Torta Espagnole

Whatley farm duck egg, Maine potato  
Romesco, spring onion ala plancha,

## Crema Catalana

or

## Churros

dark chocolate, orange



# Plat Du Jour April 25

Fiddlehead Salad

bagna cuda, torn croutons

or

Wild Mushroom Soup

sherry, goat cheese crackers

Spring Chicken Breast

asparagus bread pudding, tiny greens

or

Hake

parsley, almonds, kale raab, new potatoes

Rhubarb Tart

or

Lilac Sugar Cookies

lemon curd

# Plat Du Jour May 2<sup>nd</sup>

Sunchoke Bisque  
sunflower seed streusel

or

Wild Mushroom Toast  
Spring Day Creamery crème fraiche, baby greens

Duck Leg Confit  
beluga lentils, duck fat braised radishes

or

Sweet Pea Risotto  
roast shrimp, pea tendrils

Rhubarb Crumble  
whipped sour cream

or

Burnt Honey Panna Cotta  
bee pollen granola

May 9th, 2017  
Cook the Book  
Green Plate Special  
by Christine Burns Rudalevige

Kale Raab & Potato Tart

or

Day-Old Bread & Mozzarella Salad

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Clams, Grains & Greens

or

Pork Schnitzel  
date-night fennel and celery salad

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Lavender Lemon Posset  
candied lemon peel

or

Chocolate Meringue Pie

# Plat Du Jour May 16

Cold Beet Soup  
yoghurt, dill, walnuts

or

Smoked Trout Dip  
spring vegetables, crostini

Braised Short Ribs  
egg noodles, horseradish cream

or

Smoked Chicken Pot Pie  
asparagus, buttermilk biscuit

Toasted Pound Cake  
hazelnuts, Nutella, smoked salt

or

Coffee Custards  
cream, sugar

# Plat Du Jour May 23

## Ali's Birthday!

### Clam Toast

Local countneck clams, Zu bakery levain,  
nettles, scallions

or

### Steamed Asparagus

shallot vinaigrette, Apple Creek Pullet egg

### Meatloaf

macaroni & cheese, sweet peas

or

### Pan-seared Hake

silky potatoes, fiddleheads, ramp butter

### Vanilla Cake

Chocolate ganache, edible flowers

or

### Winter Hill Farm Frost Gully Cheese

Rhubarb conserve, toast points

# Plat Du Jour May 30, 2017

## Whatley Farm Greens

warm Farmstead Farm aged goat cheese, kalamata olive vinaigrette

or

## Parmigiano Custard

anchovy almond crumbs, cavolo nero

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## Richard Olney's Chicken Gratin

6 River Farm broccolini, butter croutons

or

## Winter Hill Farm Sausage

roasted grapes, saba, cheddar polenta,  
6 River Farm broccolini

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## Salted Butterscotch Budino

or

6 River Farm Strawberry Rhubarb Brulee

# Plat Du Jour June 6th, 2017

choice of

Chicken Liver Mousse  
cherry mostarda, bitter greens

or

Spring Minestrone  
pistachio pistou

Risotto with Morels & Peas  
parmesan & preserved lemon

or

Crispy Skinned Maine Salmon  
potato & artichoke hash, aioli

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Cherry Crostata

Or

James Beard's Strawberry Shortcake

# Plat Du Jour June 13

## Tarte Flambee

Spring Day Creamery crème fraiche,  
Whatley Farm bacon and caramelized onion

or

## Poireaux Vinaigrette

Six River Farm leeks , mustard shallot vinaigrette, pickled morels

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## Miso Glazed Cod

gingered carrot purée, local bok choy

or

## Mainely Poultry Chicken Breast

herbs de Provence, potato gratin, asparagus

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## Ile Flottante

Or

Strawberry tart



# Plat Du Jour June 20

Green Garlic & Spring Onion Soup  
cheese croutons

or

Baby Beets, Whipped Feta, Herb Salad

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Rhubarb Glazed Local Pork Chop  
roast parsnips, beet greens

or

Ocean Perch  
smoky white beans, olive oil braised radish,  
sage blossom pesto

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Goat Cheese Cake  
last season's blackberry jam

or

Strawberries & Cream

# Plat Du Jour June 27

Spring's Final Parsnips Bisque  
frizzled ginger and ginger oil

or

Rabbit Rillettes  
pickled green strawberries, carrot mostarda

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Whole Quail  
cauliflower puree, caramelized fennel,  
saffron, almonds

or

Curry Dusted Head-On Prawns  
coconut grits, chutney, yogurt pickled cucumber

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Rose-Poached Nectarines  
condensed milk toast

or

Black Bottom Chocolate Tart  
coffee whipped cream

## July 11th Plat du Jour

choice of

Green tomato soup  
buttermilk, Zu bakery levain

or

Whipped tuna  
samphire, new potato, farm egg



Tomato braised meatballs  
soft polenta, garlic scape salsa verde

or

Bucatini e cartoccio  
zucchini confit smoked ricotta, pine nuts



Strawberry sorbet  
elderflower creme anglais

or

Almond cake  
Keough Farm Rainier cherry jam, dark chocolate

# Plat Du Jour July 18

Apple Creek Farm Steak Tartare  
pickled garlic scape, vadouvan potato chips

or

Cucumber Yoghurt Soup  
borage blossom, chile oil

Slow Roasted Swordfish  
cured olive tapenade, Fairwinds Farm wheat berry risotto

or

Whey Braised Pork Shoulder  
pickled cauliflower, mustard, new potatoes

Caramel Cake  
popped corn cream, maple bacon peanuts

or

Handmade ricotta  
Maine honey, berries

# Plat Du Jour July 25

Yellow Beet Soup  
squash blossoms fritter, coriander

or

Summer Vegetable Carpaccio  
trout roe, crème fraîche

Tuna Mignon  
creamed spinach, hashed brown potato

or

Cauliflower Almond Tortelloni  
brown butter, mint

Chamomile Panna Cotta  
honeycomb, grains of paradise

or

Goat Cheese Ice Cream  
black raspberry coulis, Park Row Kitchen granola

# Plat Du Jour August 8

Sungold Toast  
pancetta, radicchio

or

Brassica Salad anchovy  
hazelnuts, farm egg

Lightly Smoked Chicken Breast  
caramelized corn, pepperonata

or

Paella Risotto  
Mussels, clams, head-on shrimp

Warm Chocolate Chip Cookies  
vanilla milk

or

Multi Raspberry Tart  
crème pat

# Plat Du Jour August 15

choice of

Cantaloupe Gazpacho  
crisp prosciutto, nasturtium oil

or

Tuna Tartare  
harissa, caramelized yogurt



Zaatar Salmon  
charred eggplant, salmoriglio

or

Pastrami Spiced Dry Roasted Short Ribs  
potato salad, pickles

Tahini Cake  
date caramel

or

Peach Tart  
phyllo, pistachio

## August 22nd Plat du Jour

### Corn Soup

lobster, green zebra tomato

or

### Heirloom Tomatoes

brown butter vinaigrette

### Goat Cheese Stuffed Chicken Breast

blistered shishito peppers, wax beans

or

### Rigatoni, Shrimp Butter,

tomato confit, garlic crumbs

### Plum Crumble

ginger cream

or

### Coffee Sherbet

dark chocolate shell



## August 29th Plat du Jour

Corn Cakes  
smoked salmon, crème fraiche

or

Tomato Buttermilk Soup  
aged cheddar crouton

Porchetta Pork Chop  
radicchio, balsamic onion jam

or

Pan Seared Squid  
panzanella, herb salad

Miso Butterscotch Ice Cream Sandwiches

or

Matcha Green Tea Cake  
raspberries

## Plat Du Jour Sept 5

Roasted Sweet Pepper Soup  
sherry vinegar, garlic

or

Salad of Roasted Figs  
local blue cheese & greens

Swordfish  
fennel confit, cured black olives, orange oil

or

Tomato & Honey Braised Chicken  
brown butter fregola, patty pan squash

Blueberry Crostata  
rye crumble

or

Vanilla Pots de Crème  
dark chocolate, almonds

## Plat Du Jour September 12

Smoked Trout Butter  
pickled beets, rye toast

or

Celery Root Bisque  
Casco Bay black truffle butter, parsley

Halibut)  
roasted garlic, leeks, potatoes

or

Lamb Ragout  
eggplant, shell beans, socca

Walnut & Fig Victoria Sponge

or

Roasted Chocolate Ganache  
blackberries

# Plat Du Jour September 19

Roasted Marrow Bones  
persillade, toast

or

Provençal Caponata  
goat cheese, greens

Duck Confit  
delicata squash, local pear salad

or

Handmade Gnocchi  
gorgonzola butter, walnuts, sage

Candied Lemon Biscotti  
pastis

or

Apple Tart  
clotted cream

# Plat Du Jour September 26

**Roast Garlic Soup**  
soldier beans, cavolo nero

or

**Warm Beet Salad**  
goat cheese, greens

**Red Carrot Ravioli**  
short rib ragu, sheeps milk cheese

or

**Crispy Salmon**  
fondant potato, charred broccoli,  
hen of the woods mushrooms

**Maple Pain Perdu**  
ginger cream, apple butter

or

**Poached Pear Belle Hélène**

## October 3rd Plat du Jour

### Carrot and Butternut Squash Salad

burnt date vinaigrette, popped sorghum

or

### Savoy Cabbage Soup

potatoes, speck, black truffle

### Milk Poached Two Coves Pork Chops

egg noodles, beet mostarda

or

### Wild Mushroom Ragout

goat cheese polenta, farm egg

### Cardamom Scented Rice Pudding

or

### Plum Torte

# Plat Du Jour October 10

Pear Pomegranate and Pecorino Salad

or

Ribollita

Olive Oil Poached Halibut  
escarole, farro pilaf

or

Buttermilk Marinated Chicken Breast  
potato puree, roasted carrots

Maine Apple, Cheddar Shortbread Cookie, Chai

or

Chocolate Olive Oil Cake  
smoked almond

## Plat du Jour October 17<sup>th</sup>

Chicken Soup  
marrow dumplings, parsley oil

or

Fennel, Celery Salad  
garlic toasts

Nanny's Brisket  
roasted potatoes & turnips, horseradish

or

Sicilian Style Cod  
capers, olives & cauliflower

Salted Honey Pie  
sour cream

or

Coffee Semifreddo  
halvah biscotti



# Plat Du Jour October 24th

choice of

Chicken Liver Pate  
fried sage, rye crackers

or

Asian Pear, Kohlrabi, Cheddar  
spicy greens

Caraway Crusted Salmon  
beet rosti

or

Tagliatelle  
lamb ragu, olio santo

Pear Sorbet  
candied ginger

or

Carrot Cake  
whipped goat cheese

## Parents Weekend Plat du Jour

Winter Squash Salad (GF)

arugula, goat cheese, candied pumpkin seeds

or

Chicken Liver Pate (GF\*)

fried sage, apple/shallot chutney, toast points



Coal Porter Braised Maine Short Ribs (GF)

caramelized carrots, cheesy polenta, horseradish gremolata

or

Maine Haddock in Parchment (GF)

fingerling potatoes, fennel, leeks, Pernod

Polar Bear Pots De Cream (GF\*)

dark chocolate pots de cream, white chocolate biscotti

or

Roasted Pumpkin Mousse (GF)

maple pecan crumble

# HARRY POTTER DINNER

October 31st, 2017

“Nearly Headless Nick’s Wilted Salad, Mouldy Green Cheese”  
chicory salad, warm pancetta, gorgonzola cheese

or

“Pavarti Patil Spiced Pumpkin Pasties”  
garam masala spiced pumpkin samosa, ginger & mint chutney

“Hagrid’s Sausages, Tatties & Neeps, Thick Rich Gravy”  
artisan pork sausages, smashed Maine potato & turnip, pork & apple gravy

or

“Mrs. Weasley’s Chicken & Ham Pie”  
poached local chicken, dry aged ham, mushrooms & leeks in pastry

Treacle Tart  
butterbeer custard

or

Chocolate Gateau  
Sirius Black currant buttercream

## Plat Du Jour November 5

**Yellow Beet Tartare**

ricotta, reduced balsamic

or

**Smoked Bluefish Pate**

anchovy crackers

**Roast Chicken Breast**

wild mushroom jus, white truffle pain perdu

or

**Soy Molasses Glazed Tuna Steak**

winter squash puree, scallion ginger relish

**Caramelized Apple Sundae**

salted butter pie crumb

or

**Whipped Blue Cheese**

red grapes, wheat biscuits

## Plat Du Jour November 12

Beet & Vodka Cured Salmon

horseradish, apple, poppy seed toast

or

Brussels Sprout Salad

slow roasted shallot, pomegranate, asiago

Seared Duck Breast

celery root, duckfat braised pickled red cabbage

or

Potato crusted cod

puy lentils, fried capers

Speculoos pots de cream

or

Spring Day Creamery Le Pettitou

red wine caramel, pears

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Plat du Jour November 21, 2017  
choice of

Green Crab Mousse  
watercress, water crackers

or

Pimento Cheese Soup  
Saltine crumble

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Sorghum Glazed Pork Belly  
pecan cornbread stuffing, smoky greens

or

Chili Butter Braised Shrimp,  
cheese grits, mushrooms, pea shoots

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Coconut Cake

or

Banana Pudding Tiramisu