

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

~ ~ ~

Coriander & Caraway Brined Pork Chop
Sweet & Sour Red Cabbage

or

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

~ ~ ~

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

*

Choice of

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

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

*

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)

*

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

* * *

Crooked Face Creamery Smoked Ricotta Gnocchi
Northstar lamb ragu, mint

or

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

* * *

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 2nd

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

* * *

Clams, Grains & Greens

or

Pork Schnitzel
date-night fennel and celery salad

* * *

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

* * *

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

* * *

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

* * *

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

Miso Glazed Cod

gingered carrot purée, local bok choy

or

Mainely Poultry Chicken Breast

herbs de Provence, potato gratin, asparagus

Ile Flottante

Or

Strawberry tart

Plat Du Jour June 20

Green Garlic & Spring Onion Soup
cheese croutons

or

Baby Beets, Whipped Feta, Herb Salad

* * *

Rhubarb Glazed Local Pork Chop
roast parsnips, beet greens

or

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

* * *

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

* * *

Whole Quail
cauliflower puree, caramelized fennel,
saffron, almonds

or

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

* * *

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 17th

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

Plat du Jour November 21, 2017

choice of

Green Crab Mousse
watercress, water crackers

or

Pimento Cheese Soup
Saltine crumble

* * *

Sorghum Glazed Pork Belly
pecan cornbread stuffing, smoky greens

or

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

* * *

Coconut Cake

or

Banana Pudding Tiramisu