

# THE ELMS

*restaurant and bar*

## DINNER

### Starters (choose one)

Seasonal Vegetable Soup (vg, gf)

Market Salad Mixed Lettuces, Radish, Cucumber, Sugar Snap Pea, Lemon Vinaigrette (vg, gf)

Kale Salad Red And Green Kale, Apple, Fried Chickpeas, Almond Dressing (vg, gf)

Caesar Salad Romaine, Anchovy, Parmesan, Croutons

### Mains (choose two + vegetarian option as third if desired)

Roasted Cauliflower Romesco, Poblano, Fried Garlic (vg, gf)

Pan Seared Arctic Char Tomato Cream, Cannellini Beans, Zucchini, Green Garlic, Cherry Tomatoes (gf)

Roasted Half Chicken Maple Carrots, Peas, Potato, Rosemary Jus (gf)

8oz Beef Hamburger Cheddar, Caramelized Onion, 1000 Island, Pickles, Challah Bun, Fries

Grilled Tavern Steak Teres Major, Mashed Potato, Grilled Leeks, Jus (gf)

Add Family Style Sides (additional \$5 per person)

Creamed Spinach | Mac and Cheese

### Desserts (choose one)

Cranberry Spice Cake Cranberry Compote, Maple Whip, Caramel (v, gf)

Heath Bar Cheesecake (v, gf)

Flourless Chocolate Cake Strawberry, Marshmallow (v, gf)

Seasonal Sorbet or Ice Cream (v, gf)

**\$55 per person, plus beverage, tax, 22% service charge**

menu subject to change due to seasonality

v = vegetarian, vg = vegan, gf = gluten free

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server of any food allergies prior to ordering.

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## “Deluxe” DINNER

### Family Style Appetizers (choose two)

- Pigs in a Blanket** Honey Mustard, Local Sausage
- Deviled Eggs** Smoked Paprika, Cornichons, Bread Crumbs (v)
- Garlic Knots** Parmesan, Herb Butter (v)
- Artisinal American Cheeses** Selected from Small Farmstead Producers (v)
- Clam Fritters** Tartar Sauce, Lemon (gf)
- Lobster Toasts** Herb Dressing, Fried Capers, Arugula
- Fried Pork Rilette** Mustard, Kraut, Cherry Jam
- Truffle Fries** Truffle Oil, Parmesan, Herbs, Aioli (v, gf)

### Starters (choose two)

- Seasonal Vegetable Soup** (vg, gf)
- Market Salad** Mixed Lettuces, Radish, Cucumber, Sugar Snap Pea, Lemon Vinaigrette (vg, gf)
- Kale Salad** Red And Green Kale, Apple, Fried Chickpeas, Almond Dressing (vg, gf)
- Caesar Salad** Romaine, Anchovy, Parmesan, Croutons

### Mains (choose two + vegetarian option as third if desired)

- Roasted Cauliflower** Romesco, Poblano, Fried Garlic (vg, gf)
- Pan Seared Arctic Char** Tomato Cream, Cannellini Beans, Zucchini, Green Garlic, Cherry Tomatoes (gf)
- Seared Sea Scallops** Parsnip Puree, Sweet Peppers, Frisee, Lemon (gf)
- Roasted Half Chicken** Maple Carrots, Peas, Potato, Rosemary Jus (gf)
- Bone-In Pork Chop** Plum Glaze, Corn, Cherry Tomato, Arugula (gf)
- 8oz Beef Hamburger** Cheddar, Caramelized Onion, 1000 Island, Pickles, Challah Bun, Fries
- Grilled Tavern Steak** Teres Major, Mashed Potato, Grilled Leeks, Jus (gf)

Add Family Style Sides (additional \$5 per person)

Creamed Spinach | Mac and Cheese

### Desserts (choose two)

- Cranberry Spice Cake** Cranberry Compote, Maple Whip, Caramel (v, gf)
- Heath Bar Cheesecake** (v, gf)
- Flourless Chocolate Cake** Strawberry, Marshmallow (v, gf)
- Seasonal Sorbet or Ice Cream** (v, gf)

**\$72 per person, plus beverage, tax, 22% service charge**

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## COCKTAIL RECEPTION

Minimum Twenty People

### PASSED APPETIZERS

#### Cold Canapes (choose three)

**Deviled Eggs** Smoked Paprika, Cornichons, Bread Crumbs (v)

**Lobster Toasts** Herb Dressing, Fried Capers, Arugula

**Rosemary Lemon Chicken Salad** Served In Endive Leaf (gf)

**Seared Beef** Crostini, Parmesan, Arugula

**Chilled Mussels on Half Shell** Tomato, Cilantro, Lime (gf)

**Goat Cheese & Olive Tapenade** Grilled Baguette, Pickled Ramps (v)

#### Hot Hors D'oeuvres (choose three)

**Pigs in a Blanket** Local Sausage, Honey Mustard

**Clam Fritters** Tartar Sauce, Lemon (gf)

**Fried Pork Rilette** Mustard, Kraut, Cherry Jam

**Stuffed Mushrooms** Basil Pine Nuts, Parmesan & Balsamic Syrup (v, gf)

**Garlic Knots** San Marzano Marinara Sauce (v)

**Bacon Wrapped Scallop** Parsnip Puree, Sweet Pepper (gf)

### FAMILY STYLE STATION

(choose two)

**Truffle Fries** Truffle Oil, Parmesan, Herbs, Aioli (v, gf)

**Grilled & Pickled Vegetables** White Bean Hummus, Chili Oil (vg, gf)

**Mac and Cheese** Vermont Cheddar, Herbed Bread Crumbs (v)

**Cheese & Charcuterie Board** Traditional Accompaniments, Crostini

**Kale Salad** Apple, Fried Chickpeas, Almond Dressing (vg, gf)

**\$48 per person, plus beverage, tax, 22% gratuity**

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