

*Happy New Year*

**THE DORSET INN**  
**Sample Menu**

**AMUSE BOUCHE**

**Corned Beet Bruschetta**  
Horseradish Goat Cheese, Pumpnickel Toast

**APPETIZER**

**Wellfleet Oysters on the Half Shell**  
Champagne Shallot Mignonette

**Fried Short Rib Raviolis**  
Butternut Squash Pasta, Green Chile - Bacon Aioli

**Grilled 1/2 Maine Lobster Tail**  
Pistachio Basil Pistou, Raspberry Vinegar Reduction

**Vanilla Vodka Cured Faroe Island Gravlax**  
Basil Pink Peppercorn  
Crème Fraîche, Almond Crostinis

**SOUP OR SALAD**

**Maine Lobster Yellow Curry Chowder**  
Sweet & Spicy Pepitas

**Yoder Farm Mixed Bean & Roasted Tomato Soup**  
Garlic Brioche Croutons

**Arugula & Shaved Fennel Salad**  
Smoked Pecans, Sweet Red Onions, Grapes, Cranberry Orange Vinaigrette

**ENTRÉES**

**Grilled Fillet of Faroe Island Salmon**  
Apple Blackberry Compote, Wild Rice Pilaf, Fried Leeks

**Slow Roasted Angus Prime Rib**  
Aj Jus, Horseradish Crema, Mashed Potatoes

**Maine Lobster Shepard's Pie**  
Fresh Maine Lobster, Tarragon Leek Cream, Sweet Potato Purée, Herb Phyllo Crisp

**Roasted Duck Breast à l'Orange**  
Grand Marnier Jus, Scallion Basil Basmati Rice, Pea Greens

**Truffled Gnocchi & Roasted Brussels Sprouts**  
Sautéed Spinach, Roasted Tomato, Garlic Butter, Toasted Almonds, Shaved Truffles &  
Aged Grafton Cheddar, Balsamic Reduction

**TRIO OF DESSERTS**

**Dark Chocolate Morello Cherry Torte,**  
**Grand Marnier Cheesecake Mousse**  
**& Winter Berry Napoleon**

**\$115 PER PERSON, PLUS TAX, DRINKS & GRATUITY**