



## *Dinner Menu – Summer 2011*

### *Soup*

Lobster Chowder w/lobster, potatoes, onions and celery \$10

### *Salads/Appetizer*

#### Orchard Salad

Organic baby greens, sliced apple, blue cheese & toasted walnut with apple cider vinaigrette \$8

#### Smoked Salmon

*with* watercress, cucumbers and pumpernickel crouton \$10

#### Heirloom Tomato Salad

Coucous and tomatoes salad with mozzarella, basil and balsamic \$10

### *Entrées*

#### Grilled Tenderloin of Beef

Prime filet in Furnace Brook Cabernet reduction and cognac demi glace \$32

#### Chicken

Breast of Chicken with wild mushroom and bacon sauce \$25

#### Catch of the Day

Broiled, Baked...however you'd like it \$28

#### Roasted Breast of Duck

with fresh figs and port sauce \$29

#### Vegetarian

Saffron Tagliatelle with an array of grilled summer vegetables \$21

### *Included with Entrées*

Potato or rice of the day served with seasonal vegetables

### *Desserts*

Crème Brulee \$9 \* Peach Tart Tatin (carmelized peaches and crème fraiche) \$9

Red Berry Mess (sorbet with berries and crème de cassis and crème fraiche) \$9

Grilled Pineapple with Berkshire Ice Cream \$9

Hilltop Orchard Seasonal Pie \$8 \* A la mode with Berkshire Ice Cream \$10

Cheese Plate ~ assorted cheeses and fresh fruits \$10

Coffee and Tea \$2.00

*18 % Gratuity and tax will be added to your bill.*