



Chef Evans' Dinner Menu

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

Striped Bass with tomato concasse, capers, olives, and orange zest \$29

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

Tax and 18% gratuity will be added to your bill