

Castle Hill Inn and Resort

Social Luncheon Menu

Beginnings

New England clam chowder, chive biscuit

Lobster bisque; tarragon crème fraîche, cognac

Georges Bank scallops; sweet corn-potato rosti, Tasso ham broth,
Port wine syrup

Jonah crab cake; roasted sweet pepper-onion salad, chipotle aioli

Salad of large leaf greens; vine ripe tomatoes, cucumber wedges,
strawberry-lime vinaigrette

Entrées

Pan roasted Murray's statler chicken breast; stuffed with "ratatouille style" vegetables, Vermont cheddar mashed potato, Cabernet demi-glace

Grilled Farmland boneless pork chop; onion-cheddar enchilada,
refried beans, tomatillo ketchup, corn salsa

Pan roasted halibut; roasted corn-chive mashed potatoes, sautéed spinach, tomato vinegar

Roasted Atlantic salmon; cannelloni of eggplant, garlic, sweet corn,
Vermont chèvre, tomato confit

Grilled Hereford beef tenderloin; fried onions, Yukon mashed potatoes, shiitake mushroom-sweet pepper salad, Beaujolais demi-glace

Desserts

Tahitian vanilla crème brûlée

Passion fruit mousse in a white chocolate shell with Mandarin sauce

Miniature fruit tart with vanilla sauce and fresh berry coulis