The Bretton Arms
-1896-

SEASONS OF NEW HAMPSHIRE

FIVE-COURSES 80
choose one offering per course

OPTIONAL WINE PAIRING +45

AMUSE & AWAKENING

CHEF'S SELECTION

GARDEN & SEA

SEARED SCALLOP FROM PORTSMOUTH*
sweet corn velouté / charred leeks / sea bean

FORAGED MUSHROOM TARTLET *vg*
local forest mushrooms / caramelized onions / black garlic crème

LOCAL FIELD
featuring small axe & green mountain farms greens
shaved roots / pickled wild blueberry
boston post dairy chèvre / maple-dill vinaigrette

EARTH & FIELD

NEW HAMPSHIRE VENISON LOIN*
parsnip silk / roasted heirloom carrott / cranberry gastrique

BUTTER-POACHED LOBSTER TAIL*
woodland maine mushroom ragout / sweet pea purée / tarragon beurre blanc

WAGYU TENDERLOIN*
truffle potato pave / charred broccolini / bone marrow bordelaise

CHICKEN IN NEW ENGLAND*
misty knoll farms chicken / wild mushroom fricassée
leeks / smoked corn / maple chicken jus

PALATE CLEANSER

APPLE CIDER GRANITA
thyme & honey foam

SWEET FAREWELL

SUGAR SHACK FINALE
warm maple cake / smoked pecan praline / bourbon ice cream

WILD BLUEBERRY MILLE-FEUILLE
lemon verbena cream / birch syrup drizzle

gluten-friendly bread available upon request | *vg* vegan

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.

061825