

# Friday Date Night Menu

Choose 1 appetizer to share, 2 entrees & 1 dessert to share

**\$29.95**

## Shared Plates

### Highfields House Salad

*shaved carrot, red onion, cherry tomatoes, english cucumber, NH maple balsamic vinaigrette*

### Classic Caesar Salad\*

*Romaine hearts, shaved asiago, shaved parmesan, classic caesar dressing, herb croutons, white anchovies filet*

### Asian Brussel Sprouts

*Caramelized brussel sprouts, Vietnamese vinaigrette*

### Pretzel & Beer Dip

*Sea salted pretzel, beer & Cabot Cheddar dip, house made whole grain dijon, honey mustard aioli*

### Risotto Cakes

*Panko crusted risotto cakes, ME grown smoke tomato jam, NH grown shitake mushrooms, shaved asiago & parmesan cheese*

## Entrée

### Haddock Picotta\*

*Pan seared haddock filet, caper lemon sauce, herb risotto, daily vegetable*

### Chicken Marsala

*Herb marinated statler chicken breast, creamy marsala sauce, ME grown slow roasted tomatoes, locally forged NH mushrooms, fresh pappardelle pasta, shaved asiago & parmesan cheese*

### NH Bacon Wrapped Pork Tenderloin\*

*Cider brined pork tenderloin, watercress & Asian pear stuffing, North country smoke house bacon, NH maple & bourbon glaze, whipped potatoes & daily vegetable*

### Sweet Pea & Caramelized Onion Ravioli

*Sweet pea & caramelized onion raviolis, preserved lemon & roasted garlic beurre blanc, shaved purple asparagus, marinated char grilled artichokes, house made ricotta cheese*

## Desserts

### Chocolate Fondue

*Fresh berries, lady fingers, clementine*

### NH Maple Bread Pudding

*Brioche bread, NH Maple Syrup drizzle, Gifford's maple walnut ice cream*

### Lemon & ME Blueberry Cheese Cake

*Lemon flavored cheesecake, Maine grown blueberry compote, tuile cookie, fresh whipped cream*



\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.