

# reserve the library, our private dining room



## first course - appetizers

<b>baked brie</b> phyllo dough   cherry chutney   spiced clover honey   grilled baguette	15
<b>calamari</b> cornmeal crust   preserved lemon aioli   watercress banana peppers   capers	12
<b>butternut squash bruschetta</b> butternut squash   apple   pecan whipped local goat cheese   house-made focaccia toast points   white balsamic glaze <i>gfa</i>   <i>v</i>	10
<b>french onion soup</b> beef broth   herb crostini   swiss cheese <i>gfa</i>	6
<b>new england clam chowder</b> ocean clams   potatoes   creamy broth	5 / 7
<b>classic caesar</b> romaine hearts   shaved parmesan & asiago   herb croutons classic caesar dressing <i>gfa</i>	7 / 9
<b>house salad</b> choice of dressing   greens   tomato   cucumber   red onion   carrot <i>gf</i>	6 / 8
<b>salad enhancements</b> chicken 6   petit filet 12   salmon 12	
<b>housemade dressings</b> blue cheese   buttermilk ranch   nh maple balsamic   olive oil & vinegar	

## second course - entrees

<b>emh chicken pot pie</b> braised chicken thighs   flaky pie crust   english peas pearl onions   carrots   creamy chicken velouté   whipped potatoes house salad   choice of dressing	21
<b>beef bourguignon</b> slow braised filet tips   red wine pan sauce   cremini mushroom rainbow carrot   cipollini onion   herb gnocchi   crispy shallots	25
<b>filet mignon</b> 6oz char grilled   whipped potatoes   haricot verts   demi-glace roasted garlic herb butter   crispy shallots <i>gfa</i>	32
<b>gulf of maine salmon</b> nh maple walnut crust   citrus beurre blanc ginger basmati pilaf   haricot verts <i>gfa</i>	25
<b>pan seared scallops</b> pomegranate beurre blanc   butternut squash puree braised green lentils   local bacon lardon   wilted watercress <i>gf</i>	27
<b>florentine ravioli</b> fresh ravioli   wild mushrooms   slow roasted local tomatoes creamy asiago sauce   toasted walnuts   shaved parmesan cheese	25

## third course – desserts

<b>maple crème brûlée</b> vanilla custard   tuille cookie   spiced powdered sugar	8
<b>nh maple bread pudding</b> gifford's maple walnut ice cream   vanilla whipped cream	8
<b>flourless chocolate cake</b> raspberry coulis   macerated berries   whipped cream	8
<b>nh style vanilla cheesecake</b> strawberry compote   vanilla whipped cream	8
<b>build your own sundae</b> gifford's ice cream   all the fixings	8

there is a \$25 per person minimum, and a room rental fee of \$50 plus 9% nh rooms tax. reservations are available for up to six people and should be made in advance. we will collect a credit card to secure your booking. should you need to cancel your reservation within 3 hours of your original time, a cancellation fee of \$30 will be charged to your card.

executive chef ryan mayo

*v* | vegetarian *gf* | gluten free *gfa* | gluten free available  
*\*dining packages cannot be used in while dining in the library\**