



The Windham Hill Inn

Appetizers

Poached Chicken Ballotine, Spinach and Ricotta Stuffing,
Garden Herb Veloute

Italian Prosciutto and Lentil Salad, Mixed Greens, Sesame Flatbread Triangles, Fig and Raisin Sauce

Pan Seared Diver Scallops, Red Rice, Coconut Cream Sauce

Maine Crabmeat Tower, Avocado Mousse, Roasted Tomatoes, Micro Greens

Inn Made Tagliatelli Tossed with Tomato, Kalamata Olives and Basil

Soup or Salad

Artichoke Salad with Char Grilled Asparagus Spears, Sliced Potatoes, Herbed Tomatoes,
Mustard Vinaigrette

Windham Hill Salad with Mixed Baby Greens, Fresh Blueberries, Toasted Almonds,
Vermont Goat Cheese, Balsamic Drizzle

Soup D' Jour

Main Courses

Pan Seared Diver Scallops and Jumbo Shrimp, Saffron Jasmine Rice, Wilted Spinach, Roasted Red
Pepper Coulis

Roasted Misty Knoll Chicken Breast, Fingerling Potatoes, Garden Vegetable Medley, Pan Jus

Four Bone Rack of Lamb, Twice Baked Potato, Green Beans Almandine, Artichokes and Diced
Tomatoes, Port Wine Sauce

Vegetable Tower with Portobello Mushroom, Grilled Vegetables,
Ricotta Salata Cheese, Tomato, Garlic Basil Sauce

Char Broiled Bleu Cheese Encrusted Filet Mignon, Lyonnaise Potatoes, Baby Carrots
and Broccoli Florets

Veal Roulade, Mushroom Duxelle, Herb Risotto, Grilled Asparagus

Sixty Dollars per Person

Kindly inform your server if you would like our soufflé when ordering (\$5 dollar supplement)

