

# SHERWOOD INN

est. 1807

## **Classic Plated Dinner**      *\$50 per person*

*Fresh Patisserie breads and Coffee and Tea Service*

**Regional Market Display** A chef-created display of fresh fruits, vegetables, and local and imported gourmet cheeses accompanied by a selection of assorted crackers, baked breads, pita chips, whole grain, and Dijon mustard, hummus, ranch, and assorted dips and compotes

### **First Course**

- ◆ Garden Salad of fresh greens, tomato, cucumber, carrot and balsamic vinaigrette

### **Choose up to 3 Entrées**      Meal counts required if choosing more than one item

- ◆ Scrod Christopher • *baked cod, cracker herb crust, lemon buerre blanc*
- ◆ Chicken Francaise • *sautéed chicken breast, egg batter, lemon-butter sauce*
- ◆ Yankee Pot Roast • *whipped potato, julienne root vegetable, pan gravy*
- ◆ Pecan Salmon • *soy mustard glaze, pecan, maple buerre blanc*
- ◆ Chicken Marsala • *sautéed chicken breast, wild mushroom pan sauce*
- ◆ Penne Pasta • *roast chicken, Andouille sausage, spicy tomato cream*

### **Chef's Choice Dessert**      *additional \$4*

*\*Prices are subject to an 18% gratuity, a 3% service charge, and an applicable sales tax*