

# SHERWOOD INN

est. 1807

## Family-Style \$75 per person

*Fresh Patisserie Breads, 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

### Plated First Course

*Select one*

#### Soup

- ◆ Roasted Red Pepper Bisque • *pumpnickel crouton*
- ◆ Tomato and Basil • *crème fraiche*
- ◆ Garden Gazpacho • *seasonally available*
- ◆ Cream of Mushroom • *truffle oil and chive*

*or*

#### Salad

- ◆ Caprese • *tomato, fresh mozzarella, basil pesto, balsamic reduction*
- ◆ Mixed Greens • *tomato, cucumber, carrot, lemon thyme vinaigrette*
- ◆ Caesar • *Asiago, croutons, lemon wheel*
- ◆ Arugula • *pine nuts, balsamic reduction, olive oil, red onion, feta*

### Main

*Select two*

- Sliced Beef Tenderloin • *horseradish crème fraiche*
- Sliced Pork Loin • *apple chutney*
- Poached Salmon • *white wine, dill, butter*
- Grilled Shrimp • *citrus marinade, Old Bay crème fraiche*
- Duck Confit • *cranberry orange glaze*
- Chicken Marsala • *sautéed chicken breast, wild mushroom pan sauce*
- Braised Beef Short Rib • *red wine jus reduction*
- Quinoa Stuffed Squash • *grilled vegetable, fontina cheese*

### Vegetable

*Select two*

- Steamed Asparagus • Roasted Brussel Sprouts • Seasonal Vegetable Medley
- Creamed or Sautéed Spinach • Haricot Vert

### Starch

*Select two*

- Roasted Red Potato • Smashed Salt Potato • Whipped Potato • Sweet Potato Apple Purée • Rice pilaf

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