Barnard Inn Restaurant

Three course prix-fixe menu \$61 (Menu is subject to change daily)

First Course

Mesclun Lettuces gf véa VT chèvre, macerated strawberries, sea salted pepitas, balsamic vinaigrette
 Watermelon 'Gazpacho' gf vé watermelon, cucumber, carrots, ginger, lime, wasabi, fresh spearmint
 Lobster Ravioli Maine Lobster pecan- chive 'pesto', spinach, annato seed oil
 Arancini di Riso gf Crispy Italian rice balls, shallots, white wine, gooey provolone center, porcini mushroom broth

Entree

Maple Pecan Salmon *gf* lightly pecan crusted, maple syrup brown butter, aromatic jasmine rice, spring vegetables

Chicken Curry *gf* véa chicken, vegetables, fresh ginger, garlic, scallions, yellow curry-coconut cream, aromatic Jasmine rice, cilantro, fresh lime (tofu vegan available)

Lamb Rack Chop *gf* NZ rosemary, thyme, garlic, crushed red pepper marinated, tomato-cucumber-mint salad, red wine pan jus

Filet Mignon *gf* skillet seared, sun dried tomato demi-glace, nutmeg-*gf* croquette, sautéed spinach

Dessert

Ginger Spiced Carrot Cake gf organic carrots, ginger, VT cream cheese icing

Chocolate Torte gf bittersweet Belgian chocolate, French roast coffee, vanilla whipped cream

Crème Brulée gf cream, raw sugar, local eggs, Tahitian vanilla

Avocado Ice Cream *gf vé* vegan avocado, coconut milk, bittersweet chocolate shavings, sea salt **Skillet Sundae** *gf* iron skillet baked to order chocolate chunk cookie, salted caramel ice cream, chocolate sauce

gf = gluten free / v = vegetarian / vé = vegan / df = dairy free

Masks are still required while walking throughout the restaurant.

Please let your server know if you have any allergies or special requests.

Cell phones and devices are not allowed at the tables.

Thank you for understanding.