



JARED COFFIN HOUSESM

À La Carte Dinner

Appetizers, Soup and Salad

New England Clam Chowder
New York Style Seafood Chowder
Lobster Bisque
Carrot Ginger Soup
Tuscan Vegetable Stew
Classic Caesar Salad
Summer Sunflower Salad
Garden Fresh Salad
Nantucket Crab Cake with Citrus Greens
Seared Yellowfin Tuna with Wasabi and Sesame Greens

Main Entrées

Lobster Ravioli
Scallops, Roma Tomatoes & Toasted Pine-Nuts in a Mascarpone Reduction

Mushroom Ravioli
Caramelized Onion, Roasted Red Peppers and a Boursin Cream Sauce

Rosemary Statler Chicken with Yukon Gold Garlic Mashed Potatoes,
Asparagus, Finished with Lemon Cognac Sauce

Herb Crusted Salmon with Two-Grain Rice, Asparagus,
Finished with Citrus White Wine Butter Sauce

Lobster Crumb Stuffed Haddock with
Two-Grain Rice, Sautéed Haricot Verts

Pan Seared Filet Mignon with Rosemary Roasted Red Bliss Potatoes,
Sautéed Haricot Verts and Port Wine Demi-Glace

New Zealand Rack of Lamb, Rosemary and Garlic Coated, with
Roasted Red Potatoes, Asparagus, Finished with Honey Grain Mustard Drizzle

Dessert

Classic Bread Pudding with Bourbon Glaze
Double Down Chocolate Mousse
Peanut Butter Pie
Summer Berries and Chambord Cream