



'Art is all in the details.'
- Christian Marclay

GRAZING BOARDS

TAMARACK
L O D G E
&
GLAMPING RESORT



Each Grazing Board serves 8-10.

DIVINELY FRESH: Fresh seasonal fruit and berries complemented with the Chef's selection of his favorite cheeses; slices of cured meat including prosciutto, capicola and sopressata; and seasoned crackers and crisps finished with a sweet honey comb. \$159.94

SWEET SUMMER: Watermelon topped with tangy feta and fresh sliced mint leaves, drizzled with balsamic; served alongside strips of marinated grilled chicken and roasted red pepper. \$162.32

FARM TO TABLE: An artistic arrangement of seasonal fresh vegetables, including carrots, peppers, celery, radishes and summer squash, with homemade ranch, hummus, and white bean with herb dips. \$147.10

LOVE AND LEMONS: Ice-bathed shrimp with lemon wedges and mild or spicy cocktail sauce and chilled asparagus spears with lemon vinaigrette. \$171.20

SMALL AND MIGHTY (Petite Sandwich Board):

- Wagyu cheeseburger sliders on Hawaiian rolls with sliced onion, pickle and summer tomato
- Herbed chicken salad triangle sandwiches on thick white bread with fresh tarragon, dill and sliced cucumber
- Sliced ham and turkey club on a puffy dinner roll with provolone, baby spinach, mayo, and dijon mustard.

\$169.72

SUNDAY BEST: Mini-bagels and croissants, whipped butter, cream cheese with fresh chives, strips of smoked salmon, hard-boiled eggs, avocado wedges, red onion and capers. \$170.32

MEDITERRANEAN MOOD: Orzo salad with cucumber, avocado, cherry tomatoes, fresh parsley and kalamata olives; baba ganoush, grilled pita triangles, tzatziki, and marinated beef kabobs. \$169.72

COUNTRY PICNIC: Fried chicken wings, thick watermelon wedges, buttery biscuits, German potato salad tossed with bacon and herbs, and zesty deviled eggs. \$153.52

DESSERT DIVINE: Hunks of dark chocolate, candied nuts, dried figs and apricots; strawberries and melon with Icelandic lignonberry yogurt dip; and rich biscotti walnuts and pecans. \$140.52

EXTRAS

Family-style large sides also may be added:

Garden greens salad with choice of dressing \$81.92

Fresh-cut fruit bowl \$74.80

Simple pasta salad with fresh vegetables \$53.40

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify a Tamarack Lodge staff member of any food allergies.

Please note that food prices may be subject to change within a 10% margin due to market cost.

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