

PASSPORT DINNER

*This is the third leg of our dinner series that takes you on an international adventure.
Tonight's menu features flavors and recipes that are inspired by dishes from...*

F r a n c e

F i r s t

Tapenade

*A classic Provençal spread made from olives and capers
served with our house made crisps*

S e c o n d

Pâté

*Smooth, rich chicken liver pâté with a touch of thyme and cognac
Cornichons, Dijon mustard, cherry jam & bread*

~ or ~

Brookford Farm Camembert

*Canterbury, NH's own, 100% grass-fed, soft-ripened cheese
with fig and orange jam & bread*

T h i r d

Boeuf Bourguignon

*Tender chunks of beef cooked in red wine & stock
with carrots, onions, mushrooms and potatoes
crusty La Boca bread*

~ or ~

Duck Confit

*Rich morsels of duck confit over
mirepoix farro & pickled carrot*

F o u r t h

Macarón au Café

A coffee flavored French cookie made with almond flour & confectionery sugar