

GRANTS

RESTAURANT and BAR

STARTER

NEW ENGLAND CLAM CHOWDER

BABY LETTUCES

radish, soft herbs, white balsamic vinaigrette

ENTRÉE

ORGANIC BLACK PEARL SALMON

Chef's seasonal preparation

SPICY RIGATONI VODKA

San Marzano tomatoes, cream & parmigiano

ROASTED FREE RANGE BELL & EVANS CHICKEN

Chef's seasonal preparation

DESSERT

APPLE CRISP

vanilla ice cream

NUTELLA PIE

whipped cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserves, mascarpone whipped cream

Regular and Decaf Coffee and Tea

Per Person: \$35.00 (plus tax and gratuity)