

FORGE & VINE

SEASONALLY CHANGING MENU OFFERINGS

PRIVATE DINING ROOM MENU #1

CHOICE OF STARTER

New England Clam Chowder (GF-no cracker)
smoked bacon, native clams

or

Chilled Spring Pea Soup (GF) (V)
toasted hazelnuts, mint crème fraiche

CHOICE OF SALAD

Little Leaf Farm Green Salad(GF) (V)
spring vegetables, marinated feta, almonds, mint

or

Baby Gem Salad (V)
wood grilled focaccia, parmesan dressing, preserved lemon

CHOICE OF ENTRÉE

Wood Roasted Salmon § (GF)
maple lemon glaze, fennel slaw, spring dug parsnips

or

Shrimp Linguini
lemon garlic butter sauce, jumbo shrimp, baby spinach, blistered tomatoes

or

10 oz. NY Strip § (GF-no cheese)
Great Hill blue cheese, spring vegetables, duck fat potatoes, garlic crouton

DESSERT

Key Lime Cheesecake
raspberry coulis, toasted macadamia nuts
Carrabassett Coffee, Tea and Decaffeinated Coffee

GF=Gluten Free VE=Vegan V=Vegetarian § denotes this food may be served raw or undercooked.

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SEASONALLY CHANGING MENU OFFERINGS

PRIVATE DINING ROOM MENU #2

CHOICE OF STARTER

Lobster & Avocado Toast
Maine lobster, grilled spring onions, chili oil
or
Wood Grilled Oysters
smoked bacon, Pernod, baby spinach

CHOICE OF SALAD

Little Leaf Farm Green Salad (GF) (V)
spring vegetables, marinated feta, almonds, mint
or
Baby Gem Salad (V)
wood grilled focaccia, parmesan dressing, preserved lemon n

CHOICE OF ENTRÉE

Glazed Short Rib (GF)
wood grilled asparagus, boursin potato puree, red wine jus
or
Potato Crusted Cod § (GF)
tomato-saffron broth, mussels, clams, new potatoes
or
1/2 Rotisserie Chicken (GF)
Fat Moon mushrooms, wilted kale, gnocchi, madeira jus

DESSERT

Key Lime Cheesecake
raspberry coulis, toasted macadamia nuts
Carrabassett Coffee, Tea and Decaffeinated Coffee

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SEASONALLY CHANGING MENU OFFERINGS

PRIVATE DINING ROOM MENU #3

CHOICE OF STARTER

Chilled Spring Pea Soup (GF) (V)
toasted hazelnuts, mint crème fraiche
or
Country Style Ribs (GF)
Vermont maple barbeque, pickleback slaw

CHOICE OF SALAD

Little Leaf Farm Green Salad (GF) (V)
spring vegetables, marinated feta, almonds, mint
or
Baby Gem Salad (V)
wood grilled focaccia, parmesan dressing, preserved lemon

CHOICE OF ENTRÉE

Wood Roasted Salmon § (GF)
maple lemon glaze, fennel slaw, spring dug parsnips
or
Pasta Bolognese
San Marzano tomatoes, parmigiana-reggiano, house-made campanelle
or
8oz Filet Mignon § (GF)
boursin potato purée, wilted spinach, spring onion soubise, demi-glace

DESSERT

Key Lime Cheesecake
raspberry coulis, toasted macadamia nuts
Carrabassett Coffee, Tea and Decaffeinated Coffee

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