



Bullwinkles At Night



SOUPS

SWEET CORN, CRAB BISQUE
w/ flame roasted poblano peppers

CHARRED FENNEL - LEMONGRASS SOUP
with pearl barley, kale, rainbow chard leaves, and dill

APPETIZERS

MEDJOO DATES WRAPPED IN BACON
“Sugarloaf SugarShack” maple glaze

LOBSTER TEMPURA ROLLS
*with baby red bell peppers, Maine lobster meat and finished
with a creamy gorgonzola*

IRON- PAN SEARED FOIE GRAS
*accompanied with sweet and spicy mango pot stickers and a
hot caramel glaze*

DIVER SCALLOPS
*nestled in crispy endive, finished with a shallot- endive
marmalade and a red wine- balsamic drizzle*

INFUSED CHIPOTLE- MANGO PORK
*topped with a beet slaw, caramelized apples and
accompanied with a sweet cornmeal cake*

SALAD

ZESTY GREEN SALAD
*manchego cheese, pears, roasted pumpkin seeds and a honey sherry
vinaigrette*





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ENTREES

PORCINI DUSTED TENDERLOIN OF BEEF

stuffed with foie gras, grilled porcini mushrooms finished with a demi glaze drip and served with caramelized fingerling potatoes

SLOW ROASTED CORNISH GAME HEN

stuffed with a walnut couscous, purple plum compote, finished with a current- port glaze

HAND MADE LOBSTER RAVIOLI

maine lobster stuffed amidst truffles, mascarpone & asiago cheeses, served over arugula and finished with a champagne beurre blanc

ROASTED RAINBOW TROUT

overflowing with artichokes, toasted almonds, and mint, draped with pancetta completed with a garlic butter emulsion and fresh herb roasted potatoes

APRICOT BEER BRAISED LAMB SHANK

alongside a pan vegetable ragout, robust maytag blue cheese risotto and a minted demi glaze

LACQUERED ARTIC CHAR

with braised vegetables & chorizo, purple sticky rice, finished with a hazelnut vinaigrette

SPICED RUBBED ELK RACK

with a elderberry demi glaze, confit of vegetables, and roasted purple potatoes

