



AUGUST 6-11 & 13-18, 2017

DINNER PRIXE FIX MENU

\$38 per person, choose one from each course

FIRST

arugula salad

roasted baby beets, creamy goat cheese, pistachio, prosciutto de parma, sherry vinaigrette

field tomato gazpacho

tomato sorbet, basil oil

seafood chowder

north country smoked bacon, local fish and shellfish, cream

crispy spicy tuna roll*

flashfried with aromatic herbs and sesame seaweed, xo sauce

SECOND

chicken under a brick

giannone ½ chicken, whipped mashed potatoes, garlic spinach, natural jus

skirt steak*

pesto whipped yukon gold potato, field tomato salad

sweet corn risotto and grilled shrimp

roasted asparagus, almond bread crumbs

DESSERT

chocolate mousse

flourless chocolate cake, almond praline & vanilla ice-cream

strawberry & blueberry shortcake

lemon curd, vanilla whipped cream

old fashioned chipwich

vanilla ice cream sandwiched between our house made chocolate chip cookies, drizzled with chocolate sauce



BEACON HILL HOTEL & BISTRO

EXECUTIVE CHEF - TIMOTHY PARTRIDGE