



AUGUST 6-11 & 13-18, 2017

LUNCH PRIXE FIX MENU

\$25 per person

FIRST

arugula salad

roasted baby beets, creamy goat cheese, pistachio, 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

housemade cavatelli

maine lobster, king oyster mushrooms, spring peas, tarragon

artichoke, spinach, & vermont goat cheese omelet

asparagus, marinated tomato salad

atlantic cod

local clams, linguica, new potatoes, fava beans, herbed tomato broth

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