

TREMONT

Sample 3-Course Menu

Appetizers

(pre-select 3 choices for your group)
Nesenkeag Farm's Field Greens Salad
grilled croutons, sherry vinaigrette, heirloom tomatoes

Fried Calamari
peppadew peppers, fried capers, roasted jalapeno aioli

Herb Grilled Flank Steak
parsnip-potato cake, chorizo aioli

Parisian Gnocchi
chanterelles, fried parsley

Grilled Focaccia
roasted garlic, olives, marinated fresh mozzarella

Momos (Tibetan Pork Dumplings)
soy-sake sauce, sriracha

New Orleans BBQ Shrimp
toast points

The "Wedge" Salad
blue cheese, ranch, bacon bits

Entrees

(pre-select 4 choices for your group)

Pan Seared Scallops and Shrimp
fresh corn, brussels sprouts, roasted garlic waffle

Pork Schnitzel & Spaetzle
apple Dijon compote, brussels sprouts

Crispy Artichoke Hearts
cauliflower potato puree, grilled focaccia, house cured tomatoes

Spit Roasted Giannone 1/2 Chicken
mojo marinade, beans & rice, jicama salad, glazed banana

Banana Leaf Wrapped "Certified" Chilean Sea Bass
jasmine rice, julienne veggies, hoisin bbq sauce

Wood Grilled Rare Tuna Steak
seared baby bok choy, lemongrass steamed rice, wasabi

Andy's "180" Ribs
cornbread, seasonal veggie, slaw

Buttermilk Fried Chicken
collards, grilled biscuit, gravy

Wood Grilled Flat Iron Steak
"Big Easy" steak sauce, garlicky broccolini,
truffle-scented fontina stuffed tater tots

Sweets

(pre-select 2 choices for your group)

Andy's Signature Banana Cream Pie
chocolate & caramel sauces, nut brittle

Ginger Pear Tart
honey whipped cream, crème anglaise

Elvis' Favorite Peanut Butter Pie
banana Bourbon cream, caramel

647's Almost Famous Donuts
maple mascarpone

Chocolate Mousse Cake
candied cherries, spun sugar, sherry wine reduction

\$39 per person, excluding drinks, tax and gratuity