

# The Lodge at MOOSEHEAD — LAKE —

~82 Per Person

## First Course (Choose One)

### CLAM SOUP

Served with corn pudding, bacon lardons & local chives.

### THE SALAD

Baby greens, herbs, burrata cheese, melon radish, smoked almonds, white balsamic & saffron vinaigrette.

## Second Course (Choose One)

### DIVER SCALLOPS

Lobster risotto, sweet pea & parsnip puree with a crispy pork belly & plum tomato jam.

### COASTAL CRUDO

Ahi Tuna, fluke, salmon caviar served with poached youth of quail, cured yolk, lemon-extra virgin olive oil.

### BACON BOARD

Dry-rubbed crispy, maple-peppercorn crusted slab bacon, bourbon glazed Pork belly. Accompanied by a smoked cipollini onion jam, rustic bread, & lingonberry mustard.

## Third Course (Choose One)

### CASHEW CRUSTED HALIBUT

Sous vide halibut fillet, sesame rice balls with yuzu and ginger, warm wakame stir-fried with carrots, napa cabbage & green papaya.

### THREE DUCKS IN A POND

A ravioli of Muscovy duck confit with porcini mushrooms, duck sausage, confetti vegetables, and a poultry consommé pond.

### CHEF'S CHOICE STEAK BOARD

Served with Yorkshire Pudding, whipped bone marrow butter, caramelized onions, roasted garlic, yukon potato, celery root puree, Irish Cheddar Dubliner cheese, thyme and lemon cured asparagus.

\*We serve 100% certified angus beef.

### LOBSTER GNOCCHI BOLOGNAISE

Sautéed lobster with house-made saffron potato dumplings, black truffle tomato sauce, prosciutto and basil saffron crème fraîche.

## Fourth Course (Choose One)

**CHOCOLATE MOOSECAKE** | Flourless chocolate cake, topped with a rhubarb mousse, chocolate ganache & a hint of chipotle.

**CREME BRULE** | Lemon curd, a burnt orange tuile, & limoncello chantilly cream

**FRUITCAKE SUPREME** | Almond cake, berry sauce, banana anglaise, & citrus segments.