

SUGAR HILL INN

Four Course Prix Fixe \$72.00

Five Course \$82.00

Beginnings

Jumbo Sea Scallops

Sugar Hill Maple Glazed, Applewood Smoked Bacon

Lobster Bisque

Maine Lobster, Vermont Cream, Sherry

Baked Brie

Fig Jam, Herbed Crostini, Fresh Fruit

Chef's Charcuterie Slate for Two

Local Cured Meat, Artisanal Cheese
Port Wine Duck Mousse, Herbed Crostini

Smoked Salmon Plate

Maine Atlantic Salmon, Herbed Cheese, Capers, Greek Olives

Salads

Local Garden Salad

Mixed Greens, Cucumber, Tomato, Onion, Carrot,
Maple Balsamic Vinaigrette, Croutons

Caprese Salad

Maple Brook Farms Mozzarella, Heirloom Tomato, Sweet Basil

Entrées

Faroe Island Pan Seared Salmon

Red Pepper Butter, Mashed Potato, Baby Carrot

Herb Crusted Rack of Lamb

Cherry Gastrique, Roasted Potato, Grilled Asparagus

Pan Seared Duck Breast

Blueberry Gastrique, Parsnip Puree, Grilled Asparagus

Grilled Tenderloin of Beef

Blue Cheese Butter, Mashed Potato, Baby Carrot

Veal Piccata

Black Pepper Fettuccini, Lemon Butter Wine Sauce, Capers, Grilled Asparagus

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH or EGGS
may increase your risk of foodborne illness.

116 Route 117, Sugar Hill, NH 03586
800-548-4748 or 603-823-5621
www.sugarhillinn.com

