



Jamesport Manor INN

Off Premise Plated Dinner Menu

Sampling of Signature Passes Hors D'oeuvres (Bite Size) (choice of 5)

White Almond Gazpacho Shooters Topped with Avocado Mousse

Cantimpalitos "Pigs in a Blanket" Lollipops
Spanish Style Finger Sausage in Puff Pastry, Rouille Mayonnaise

Maine Lobster Roll Sliders, Brioche Bread, Basil Aioli

Coconut Shrimp and Scallop Ceviche
Plantain Chips, Pasilla Oaxaca Emulsion

Duck Pastrami Mini Rubeens
"In House" Duck Pastrami, Savoy Cabbage Kraut, Truffle Tremor

Beef Wellington "Samosas"
American Kobe Beef Tenderloin, Foie Gras Aioli

Crawfish Mac n Cheese Spring Rolls
Catapano Farms Goat Cheese Gouda Fondue

Vegetable Pakoras
Chic Pea battered, Lightly Fried with Cucumber Raita

Tuna Tartare, Crispy Wonton, Pickled Watermelon Radish, Sweet Soy

Shrimp Gazpacho, Apple Puree, Crispy Pancetta

Mini Lamb Alambres, Leeks, Epazote Chimichurri

Saffron and Cabrales Risotto Spheres, Mint Aioli

Organic Vegetarian Nori Roll, Wasabi Aioli, Local Micro Greens



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First Course (choice of 2)

Roasted Butternut Squash Soup, Butter Poached Lobster,
Apple Fig Compote

Lolla Rossa, Belgium Endive, Poached Pear, Cabrales, Toasted Marcona
Almonds, Fig Balsamic Vinaigrette

Vegetable Tian, Catapano Goat Cheese Feta, Tomato Coulis

Seasonal Antipasto, In House Cured Salumi, Artisinal Cheese,
Caponata, Crostini

Main Course (choice of 3)

Painted Hill Farms Filet of Beef, Saffron Whipped Potatoes, Citrus Poached
Asparagus, Cabernet Shallot Demiglace

Roasted Organic Whole Poussin, Exotic Mushroom Risotto Cake,
Haricot Vert, Sauterne Jus

Pan Roasted Sea Bass, Farro Grain Pilaf, Braised Swiss Chard,
Taggiasca Olive Vinaigrette

Organic Garganelli Pasta, Roasted Seasonal Vegetables, Toasted Pignolis,
Ricotta Salata, Wild Arugula Pesto

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**Vegetarian Options Always Available**



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## **Dessert (choice of 2)**

Chocolate Marcona Almond Pyramid, Chantilly Cream, Macerated Berries

Lavender Scented Panna Cotta, Shaved Valhrona Chocolate,  
Meyer Lemon Sauce

Port Poached Pear, Lemon Curd Marscapone Filling,  
Tahitian Vanilla Bean Crème Anglaise

White Chocolate Banana Bread Pudding, Banana Gelato,  
Blood Orange Coulis

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Coffee and Assorted Tea

\$165 per person

Includes ~

Rental Equipment ~ linens, chairs, tables, china, utensils, glassware

Staff ~ Chef, Cook(s), Maitre D', Captain(s), Servers(s), Bartender(s)

Beverage Service ~ Premium Liquor Service including Bottled Beer

Gratuity

Sales Tax Additional