

WAKEFIELD INN
SUMMER DINNER MENU
September 3 & 4, 2010

First Course

Cold Melon Soup

Watercress with Roast Peaches, Pine Nuts and Parmesan

Second Course

Fried Green Tomato Stuffed with Goat Cheese

Main Entree

Beef Tenderloin and Madeira Sauce

Pecan Encrusted Chicken Breast with Spicy Peach Mustard Glaze

Salmon Ravioli with Tarragon Butter Sauce on bed of Veggie

Cheese Course

Featuring a selection of local and international cheeses

Light Endings

Flourless Chocolate Cake

Peach Blueberry Cobbler

Bread Pudding with Bourbon Pecan Sauce

\$45 per person + tax

Beverages

Black Bear Coffee or Tea Selection from Portsmouth Tea Company
(included with meal)

Coke, Diet Coke, Sprite, Lemonade, Iced Tea and Juice | \$2

September 10 & 11, 2010

We will be closed for our September Cooking Retreat. There are still spaces available, and if you live locally you can take one or all of the classes and pay just \$50 per class. Please call for details.

SUMMER DINNER MENU

September 17 & 18, 2010

First Course

Lobster Bisque

Tender Greens with Caramelized Pear, Pecans and Cranberries with Balsamic Vinaigrette

Second Course

Roasted Beet and Celeriac Salad

Main Entree

Rib-Eye with Merlot-Morel Reduction

Pork Chops stuffed with Apples with a Cider Mustard Glaze

Haddock En Papillote

Cheese Course

Featuring a selection of local and international cheeses

Light Endings

Molten Chocolate Cake

Apple Dumpling

Gingered Almond, Fig and Cranberry Semifreddo

\$45 per person + tax

Beverages

Black Bear Coffee or Tea Selection from Portsmouth Tea Company
(included with meal)

Coke, Diet Coke, Sprite, Lemonade, Iced Tea and Juice | \$2