



the WHITTEMORE HOUSE

Seated Dinner Menu

Soup and / or salad must be the same selection for all guests

Dessert must be the same selection for all guests

Should you wish to offer your guests a choice of entrees, please limit your choices to two selections free of charge. If you wish to offer 3 choices there will be a charge of \$5 per guest

***** A breakdown of those selections will be due at the time of your guaranteed guest count -**

We would also ask that a place card is provided indicating each guest's selected entrée ***

Entree selections are based on three courses:

Choice of Salad and Dessert are included with Entree

Warm Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Salads

- Field Greens, Baby Beets, Kalamata Olives, Garbanzo Beans, Red Onions, Feta Cheese, Sunflower Seeds, White Balsamic Vinaigrette
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- Field Greens, Shaved Carrots, Cherry Tomatoes, Artichokes, Roasted Tomato Vinaigrette
-
- Bibb Lettuce, Roasted Grapes, Pickled Celery, Feta Cheese, Lemon Basil Vinaigrette, Candied Walnuts
-
- Romaine, Pancetta, Gorgonzola Cheese, Tomatoes, Brioche Croutons, Red Wine Vinaigrette
-
- Arugula, Poached Pear, Goat Cheese, Poaching Reduction, Pumpkin Seeds

Entrees

- Pan Roasted Chicken, Fingerling Potatoes, Asparagus, Erbay Sauce **\$41**
-
- Grilled Chicken, Mushroom Risotto, Baby Carrots, Sherry Chicken Demi Glace **\$43**
-
- Chicken Stuffed w/Goat Cheese, Artichoke, Roasted Red Pepper, Potato Puree, Baby Zucchini **\$44**
-
- Pan Seared Salmon, Roasted Cauliflower, Celery Confit, Orange Gastrique **\$43**
-
- Jumbo Lump Crab Cakes, Cous Cous Pilaf, Baby Carrots, Red Pepper Coulis **\$45**
-
- Pan Seared Halibut, Tomato Risotto, Haricot Vert, Beurre Blanc **\$48**
-
- Grilled Salmon, Jasmine Rice Pilaf, Grilled Asparagus, White Wine Lemon Caper Sauce **\$44**
-
- Grilled Beef Tenderloin, Celery Root Mashed Potatoes, Haricot Vert, Red Wine Demi Glaze **\$48**
-
- Pan Seared Beef Tenderloin, Roasted Garlic Risotto, Asparagus (may be substituted with seasonal vegetable), Blue Cheese Demi Glaze **\$49**
-
- Braised Boneless Beef Short ribs, Creamy Polenta, Roasted Root Vegetables **\$48**
-
- *Vegetable Risotto w/Swiss Chard, Sun Dried Tomatoes, Caramelized Onion, Toasted Walnuts **\$31** (*CAN BE VEGAN)
-
- Roasted Mushroom Tart, Parsnip Puree, Goat Cheese Cream, Balsamic Glaze **\$33**
-
- Grilled Lamb Chops, Sugar Snap Pea Risotto, Carrot Puree, Mustard Demi **\$50**
-
- *Braised Lamb Shank, Roasted Root Vegetables, Brussels Sprouts **\$43**
(*FALL AND WINTER ONLY)

DUOS

- Pan Seared Beef tenderloin & Jumbo Shrimp, Jasmine Rice Pilaf, Baby Vegetables, Fennel Compote **\$56**
- Grilled Beef Tenderloin with Pan Seared Crab Cake, Israeli Cous Cous, Broccolini, Mustard Demi **\$57**

Desserts

- Warm Cream Cheese Brownie Sundae with Fresh Berries
 - Chocolate Ecstasy Cake
 - Ice Cream *–or–* Sorbet with a Cookie
 - Lemon Brulee Tart
- Grande Marnier Cream with Fresh Berries & Almond Crumble
- Compressed Melon with Pistachios, Semi Freddo & Fresh Mint

ALL DESSERTS ARE SUBJECT TO CHANGE WITH SEASONAL AVAILABILITY

There will be a 22% service charge and applicable sales tax on all food and beverages.