

Kenmore Inn

September 2018

APPETIZERS/BAR

Smoked Salmon Deviled Egg with Herb Crème Fraiche, Frisée, Salmon Caviar and Sherry Whole Grain Mustard Vinaigrette \$10

*Seared Pepper Crusted Blue Fin Tuna with Heirloom Tomato and Cucumber Salad Horseradish Aioli \$14

Fried Macaroni and Cheese with Ancho Chile Sauce \$8

Crispy Calamari with Spicy Green Tomato Jam \$12

Beer battered Smoked Andouille Sausage and Fontina cheese bites w/ Dijon Mustard Sauce \$8

Blue Crab Salad w/ Watermelon, Jalapenos, Arugula, and Avocado Lime puree \$14

Chef's Cheese selections w/ Peach Mustarda, Mixed Berry Jam, Spiced Mixed Nuts and Toast points \$13

SOUP/SALADS

Caramelized Onion and Mushrooms in a Roasted Vegetable Broth with a Gorgonzola Crouton \$4 Cup/ \$7 Bowl

Mixed Greens w/ Cherry Tomatoes, Cucumber, Roasted Red Pepper, and Creamy Lemon Herb Dressing \$7

Peach, Nueske's Bacon, and Arugula Salad w/ Blue Cheese, Pickled Shallots, Sherry Dijon Vinaigrette \$9

Marinated Mushrooms, Asparagus, Baby Spinach, and Sweet Potato Croutons, w/ a Roasted Onion Vinaigrette \$9

SANDWICHES

Served with Smoked Paprika spiced Yukon Gold and Sweet Potato Chips and Pickled Seasonal Vegetables

*Herb Roasted Leg of Lamb French dip; shaved lamb caramelized onions and shallots, Fontina, Horseradish and Herb Crème Fraiche, Porter Lamb Jus on a Toasted Baguette \$16

Confit Free Range Chicken leg and thigh w/ Green tomato jam, Bacon Aioli, Arugula, on a Brioche Roll \$14

*Grilled Pork loin w/ Peach Mustarda, Triple Cream Brie, and Spinach on Ciabatta Roll \$14

ENTREES

Pan Roasted Free Range Chicken Breast w/ Charred Cherry tomatoes, Faro and Wild Rice, and a Lemon Roasted Garlic Sauce \$20

*Lightly Smoked then Grilled Pork Loin w/ Tasso Cornbread Stuffing, Braised Swiss Chard, and a Bourbon Peach Glaze \$19

*Pan Roasted Filet with Roasted Wild Mushroom Demi-Glace, Sautéed Asparagus and Sweet Potato Puree \$31

Bouillabaisse; Striped Bass, Lobster, Shrimp and Calamari in a Saffron Tomato Seafood Broth w/ Fennel, Leeks, Yukon Gold Potatoes, and Tarragon Aioli \$28

House made Potato Gnocchi in Roasted Red Pepper Sauce, Asparagus, Squash, Cherry Tomatoes, and Goat Cheese \$17

The Kenmore Inn supports local producers of seasonal and sustainable agriculture.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR RESTRICTIONS

EXECUTIVE CHEF CHRISTOPHER JUSTICE

*consuming raw or uncooked meats increases your risk of food borne illness.

We add 20% gratuity to parties 7 or more