



EST. *The French Manor* 1990

INN SPA

www.thefrenchmanor.com

House-Made Bread Service

\$12

Trio of our Signature Honey Lavender Butter, Duck Fat & Balsamic, Roasted Head of Garlic



Appetizers

Mushroom Ballantine

\$13

Oven Baked Mushroom Pâté served atop Focaccia Crostini, Beet Mustard Topped with Chardonnay Poached Mustard Seeds

Beet Carpaccio

\$16

Red Wine Pickled Beets, Orange Suprême served with Herbed Goat Cheese

Branzino

\$18

Oven Baked Branzino with Roasted Tomato, Anchovy & Olive Purée accompanied with a Fresh Parmigiana Ciabatta Crostini

Lamb Lollipop

\$22

Char-broiled Lamb Accompanied with a Black Garlic Vinaigrette topped with an Herb Rouille



Soups

French Onion

\$17

Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère.

New England Clam Chowder

\$16

Tender Fresh Clams and Potatoes in a Flavorful Cream Broth

Lobster Bisque

\$18

Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraîche & Truffle Oil

Half-Order Lobster Bisque

\$12

Salad

French Manor House Salad

\$16

Scarlet Bibb Lettuce, Pickled Shallot, Tomato, Cucumber; Choice of Pear, Vanilla & Grapefruit Vinaigrette or Red Wine & Herb Vinaigrette

(Salad may be Accompanied with any Protein on the Menu at Market Price)



Small Plates

Chicken Cassoulet

\$25

Tender Roasted Chicken Leg & Vegetables folded Gruyère Topped with a Flaky Crust

Escargots

\$16

Sautéed in Herbs & Butter served in Traditional Shells

Crêpe Du Jour

\$MP

A Savory Mixture of Locally Sourced Ingredients, Rolled into Fresh House-made Crêpe

Hasselback Potato

\$10

Baked Potato, Thinly Scored with Parmesan & Thyme

Honey Glazed Carrots

\$8

Mushroom Rissoto

\$13

Butternut Purée Crumbled Goat

\$8

Cheese & Almonds

\$8

Wine Flights

Ask your Server or Bartender about our Wine Flights to Enhance your Dining Experience

Full Flight

\$40

Half Flight

\$25



All Entrées can be Elevated (Market Price):

Lobster 3-4 oz Tail or Scallops (Oven Roasted, Grilled or Butter Poached)

Grandes Plates



Pan Roasted Duck Breast * \$58

Served with Roasted Garlic & Gouda Mashed Potatoes; Carrot & Goat Cheese Purée
Finished with a Fig & Walnut Chutney

Diver Sea Scallops \$62

Pan Seared, Creamy Rosemary & Mint Barley, Grapefruit & Yellow Curry Purée
Finished with a Chive & Ginger Pesto

Filet Mignon * \$65

Char-Broiled House Cut 8oz Filet
Accompanied with Herbed Duchess Potato, Roasted Butternut & Boursin Purée
Finished with a Brown Sugar & Burgundy Reduction

Loup De Mer \$57

Broiled Branzino with an Almond & Fennel Basmati Pilaf, Fresh Winter Citrus, Torn Tarragon Topped with Roasted Garlic Oil & Pistachios

Pan Roasted Chicken Breast \$55

Served with Mushroom Risotto, Finished with a Rosemary & Sage Chicken Glacé

Australian Lamb Chops * \$65

Dijon Herb & Panko Encrusted Lamb Chops, Accompanied with a Parmesan Hasselback Potato; Finished with Dried Craisins, Parmesan Soubise & 24 hour Demi Glace

Prince Edward Island Mussels \$54

Sautéed Mussels Served in a Clam & Parmesan Broth with Chopped Clams & Herbs

Roasted Stuffed Squash \$40

Choice of Mushroom Risotto, Creamy Barley or Almond & Fennel Pilaf Served with Grilled Vegetables, Finished with a Black Garlic Vinaigrette, Herb Rouille

House-made Desserts



Chef's Confections & Elegant Treats

Ask your server to describe tonight's desserts made in-house. Priced Accordingly.



Signature Manor Desserts

Vanilla & Toffee Bundt

Toffee-soaked Vanilla Bundt Cake with a Caramel Drizzle and Served with Ice Cream

Crème Brûlée

Honey & Lavender served with Fresh Berries

Café ou Thé \$3

Café Pressé \$7.50



EST. *The French Manor* 1990
INN X SPA

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.