

FORGE & VINE

Private Dining Room #1

CHOICE OF STARTER

Five Onion Soup 12

Sherry, herb crouton, comte gratin

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Baby Iceberg (GF, V) 17

Blue cheese, heirloom tomatoes, house bacon lardons, scallion peppercorn ranch

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Field Greens (V,GF) 17

Quinoa, cider-plumped cranberries, shaved fennel, spiced almonds,
honey balsamic vinaigrette

CHOICE OF ENTRÉE

Wood Grilled Salmon 38

Parsnip puree, orange-fennel salad, paprika oil

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Chicken Schnitzel 31

Braised red cabbage, mustard-beer cheese spaetzle

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N.Y. Strip 48

Chive mashed potatoes, maple baby carrots, Cognac jus

DESSERT

Lemon Semifreddo (GF)

Preserved lemon, pine nut & oatmeal crumble

Blondie Sundae

Fried walnuts, maple cream, five spice ice cream

Carrabassett Coffee, Tea and Decaffeinated Coffee

FORGE & VINE

Private Dining Room #2

CHOICE OF STARTER

Five Onion Soup 12

Sherry, herb crouton, comte gratin

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Field Greens (V,GF) 17

Quinoa, cider-plumped cranberries, shaved fennel, spiced almonds,
honey balsamic vinaigrette

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Cashew Beef 20

Thai chili-orange glaze, rice paper crisp, scallion

CHOICE OF ENTRÉE

Braised Short Rib 39

Fat Moon mushrooms, English peas, pearl onion sour cream, campanelle pasta

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Seared Scallops 39

Root vegetable & bacon hash, caramelized onion jam, frisée, port reduction

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Wood Fired Berkshire Pork 38

Sweet potato mashed, haricot vert, brandy-apple cream

DESSERT

Lemon Semifreddo (GF)

Preserved lemon, pine nut & oatmeal crumble

Blondie Sundae

Fried walnuts, maple cream, five spice ice cream
Carrabassett Coffee, Tea and Decaffeinated Coffee

FORGE & VINE

Private Dining Room #3

CHOICE OF STARTER

Five Onion Soup 12

Sherry, herb crouton, comte gratin

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Beet and Goat Cheese (V,GF) 17

Baby beets, arugula, tarragon-goat cheese, pickled shallots, lemon vinaigrette

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Cashew Beef 20

Thai chili-orange glaze, rice crisp, scallion

CHOICE OF ENTRÉE

Risotto (V,GF) 32

Fat Moon mushrooms, Vermont goat cheese, arugula, parmesan, pepitas

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Searred Scallops (GF) 39

Root vegetable & bacon hash, caramelized onion jam, frisée, port reduction

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N.Y. Strip 48

Chive mashed potatoes, maple baby carrots, Cognac jus

DESSERT

Lemon Semifreddo (GF)

Preserved lemon, pine nut & oatmeal crumble

Blondie Sundae

Fried walnuts, maple cream, five spice ice cream

Carrabassett Coffee, Tea and Decaffeinated Coffee