

December 24th
Christmas Eve 2011
5 - 9 pm
\$58 per person

Appetizers

Oyster Stew

Traditional New England Christmas Eve favorite
Fresh oysters gently simmered in cream and butter
garnished with homemade oyster crackers

~ or ~

Smoked Chicken Goat Cheese Tart

Meadowstone Farm Chicken and goat cheese
blended with ricotta cheese and fresh herbs served
with roasted garlic sauce and cherry tomato compote

~ or ~

Warm Vegetable Terrine

Layered roasted vegetables accompanied with scallion mustard
and garnished with crispy fried herbs

Decorated Salad

Mixed whole leaf baby greens presented in a radicchio cup
decorated with julienne English cucumber, carrot curls
and red onion rings finished with chive-truffle oil vinaigrette

Entrées

Served with chef's choice of vegetable

Filet Mignon

Beef filet grilled to your liking.
Presented on a bed of creamy polenta and topped with chanterelle mushrooms,
demi-glace and crumbled local blue cheese

~ or ~

Lobster Trio

Lobster raviolis, crispy lobster cake and lobster claws poached in herb butter
served on a pool of red pepper puree and garnished with chives and herbs

~ or ~

Veal Tenderloin

Pan roasted Veal tenderloin on a bed of white bean ragout simmered with
crispy pancetta, roasted tomatoes and garlic finished with rosemary-balsamic glaze

Dessert

Mango "Angel" Food Chiffon Cake

Fluffy meringue folded with delicate angel food cake and mango chiffon
accompanied with port poached raspberries and to be drizzled with Orlo's chocolate sauce

Adair

Country Inn & Restaurant

December 31st
New Year's Eve 2011
5 - 9 pm
\$58 per person

Appetizers

Duo of Soups

Creamy brie and red pepper soups presented side by side
garnished with crispy fried leeks, herbs and truffle oil

~ or ~

Scallops and Bacon

Fresh Nantucket Bay scallops sautéed with North Country Smoked Bacon
presented on a pool of lemon thyme butter sauce and arugula

Festive Salad

Whole leaf baby greens drizzled with fresh thyme vinaigrette and
sprinkled with confetti of vegetables accompanied
with savory walnut- blue cheese cheesecake topped with pear jam

Entrées

Served with chef's choice of vegetable

Lamb Loin

Pan roasted and presented medium rare paired with crispy cake of mixed grains
and served with wild mushroom ragout finished
with Meadowstone Farm goat cheese and rosemary

~ or ~

Seafood Trio

Curried lobster stew topped with grilled Halibut and Swordfish served with Basmati rice

~ or ~

Beef Tenderloin Tournedos

Pan seared and topped with roasted tomato red wine sauce and horseradish sour cream
accompanied with mashed potatoes blended with Harman's cheddar cheese

Dessert

Bittersweet Chocolate Tart

With whipped Mascarpone cloud, hazelnut-espresso brittle
and caramel sauce

All prices subject to NH Tax and Gratuity
For reservations (603) 444-2600