

# Adair

Country Inn & Restaurant

**December 31<sup>st</sup>**  
**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*