



**Adair**  
Country Inn & Restaurant

**December 24<sup>th</sup>**  
**Christmas Evening 2008**  
**Seating 5:30 and 8:30 PM**  
**\$58 per person**

Christmas Crackers



**Starter**

Warm spinach and artichoke cheese dip  
Served with fresh vegetable and crackers

**Appetizer**

Served with dinner breads and butter



Butternut and apple bisque

~ or ~

Spinach salad with warm bacon,  
walnuts, onion and blue cheese

**Entree**

Roasted Game Hen semi-boneless  
smothered with wild mushrooms

~ or ~

Baked Scallops

smothered with shrimp and vegetable scampi

~ or ~


Roasted stuffed Beef Tenderloin  
rolled with thin sliced prosciutto,  
spinach and roasted pepper.

Served with a balsamic red wine demi glaze

Served with glazed carrots, Au-gratin potatoes  
and house medley rice

**Dessert**

Pots De Crème with vanilla wafers  
and fresh berries



*All prices excluding 8% NH tax and Gratuity*

**December 25<sup>th</sup>  
Christmas Day 2008  
Seating 2:30 and 5:30 PM  
\$58 per person**



Christmas Crackers

**Starter**

Baked Brie with pear and almonds  
Served with fresh fruit, berries and crackers

**Appetizer**

Served with dinner breads and butter

Lobster Bisque

~ or ~

Adair Salad



**Entree**

Roasted Chicken Breast  
stuffed with apple, walnut and blue cheese,  
drizzled with a maple demi glaze

~ or ~

Baked Haddock in phyllo  
bundled with pepper-herb Boursin  
and baked until tender

~ or ~

Roasted Prime Rib Ajus  
encrusted with fresh herbs and slow roasted

Served with Amaretto Green Beans,  
Rosemary Roasted Potatoes  
and House Medley Rice

**Dessert**

Home made apple pie a la mode,  
drizzled with caramel



*All prices excluding 8% NH tax and Gratuity*

**December 31<sup>st</sup>**  
**New Years Eve 2008**  
**Seating 6:00 PM**  
**\$58 per person**

**Starter**

Platter of Brie, apples and almonds baked in phyllo accompanied by two chilled shrimps and cocktail sauce for each



**Appetizer**

Served with dinner breads and butter

Sherried scallop chowder  
~ or ~

Heart of lettuce served with fresh orange segments, walnuts and blue cheese. drizzled with a maple vinaigrette



**Entree**

Baked Chicken Breast  
stuffed with roasted peppers, spinach and provolone.  
Served with a balsamic-tomato sauce,  
fresh linguini and grilled zucchini  
~ or ~

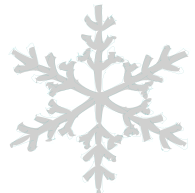
Herb encrusted Salmon Filet  
drizzled with a shallot cream and  
served with house rice medley and stuffed zucchini boat  
~ or ~

Roast Rack of Lamb  
seared with a rosemary rub and finished in the oven,  
then glazed with a maple demi glace.  
Served with garlic roasted potatoes and asparagus  
~ or ~

Grilled Beef Tenderloin  
drizzled with a fresh herb demi glace  
and garnished with fried onion.  
Served with roasted red bliss and Amaretto green beans

**Dessert**

Orange tinted cheese cake  
drizzled with chocolate and caramel  
and garnished with berries



*All prices excluding 8% NH tax and Gratuity*



**December 31<sup>st</sup>  
New Years Eve 2008  
Celebration evening**

**\$95.50 per person**



**New Years Eve dinner** for two

Seating 6:00 or 9:00 PM in our restaurant  
New Years Eve party start at 10:00 PM in the Granite room  
including party favors,  
dance party, champagne and late-night snack

The Innkeepers, Ilja and Brad Chapman,  
will guarantee you a fun evening  
with spectacular fireworks  
to ring in the New Year.

*All prices excluding 8% NH tax and Gratuity*