

THE RESTAURANT AT BLACK BEAR INN

A LA CARTE MENU

STARTERS

Carrot, Ginger + Orange Bisque ~ 10
croutons + mascarpone

Pear and Blue cheese Salad ~ 12
cave aged blue cheese + william pear, maple candied walnuts, sherry vinaigrette

Duck Confit ~ 15
maple farms duck leg, red onion marmalade, potato pancake + port demi

Seared Sea Scallops ~ 16
cauliflower + pancetta, watercress + truffle oil

ENTREES

Fettucini al Fungi ~ 23
fresh semolina pasta, organic wild mushrooms, spanish olive oil, aged parmesan + fresh oregano

Berkshire Rolled Pork Belly ~ 26
dijon potato puree, tri color carrots, caramelized apples + cider sauce

Atlantic Salmon ~ 28
dill beurre blanc with mussels + cockles, asparagus + new potatoes

Rack of Lamb ~ 39
parsnip puree + spinach, root vegetable hash + merlot sauce

Beef Wellington ~ 49
fillet mignon wrapped in homemade pastry + garlic mushrooms, truffle potato puree, brussel sprouts + prosciutto, red wine demi

DESSERTS

Pear Tarte Tatin ~ 6
caramel ice cream, creme anglaise

Dark Chocolate Delice ~ 8
raspberries, vanilla ice cream

All fruits & vegetables are organic and purchased from the local farmers market when possible

Prices do not include tax or gratuity.
18% gratuity will be added to parties of 5 or more.
Additional charge of \$10 to split an entree.

Wine and beer available.
Corkage fee \$20 for 750 ml.
Visa, MasterCard and Discover accepted.