



VERANDA MENU 2011

New England Cheese and Summer Sausage Board

An arrangement of smoked, aged and unique cheeses culled from the local farms of New Hampshire, summer sausages garnished with dried figs, assorted seasonal berries, and flatbreads with locally produced honey

\$14

Lump Crab Artichoke Dip

Fresh lump crabmeat mixed with baby spinach and artichoke spread, served warm and garnished with seasonal crudités and chili cumin tortilla chips

\$12

Mountain View Veranda Salad

Mixed summer lettuce garnished with pineapple bits, mandarin orange segments, seared prosciutto and crumbled N.H. goat cheese, drizzled with cranberry grape seed vinaigrette

\$10

Added toppings: Chicken \$6, Shrimp \$7, Steak \$8

Tomato Mozzarella Salad

Maplebrook Farm mozzarella and fresh grape tomato skewers over baby spinach leaves, garnished with aged balsamic glaze and basil pesto dip

\$10

Veranda Seafood Cocktail

Poached shrimp with lemon cocktail sauce, Maine lobster and lump crabmeat

\$16

Mini Ciabatta Sampler

Ciabatta squares topped with turkey and smoked gouda, ham and Gruyère, roast beef, Boursin, and grilled vegetables with feta cheese

\$12

Fruit and Sorbet

Seasonal selection of cut fruits and house-made sorbets garnished with fresh strawberry sauce drizzle

\$7

Mini Pastry Sampler

Array of bite-size creations including Frangelico ricotta cannoli, raspberry Napoleon, chocolate lava cake, and house-made vanilla bean ice cream

\$9

Sampling of Mountain View Grand Ice Creams

A lovely presentation of our summer house-made treats

\$10

Americana Ice Cream Sundae

House-made vanilla ice cream with hot fudge, whipped cream and candied walnuts

\$8