



RUSSELL HOUSE
TAVERN

FIRST COURSE

Local Greens

*Macerated Apricots, Toasted Hazelnuts,
Goat Cheese, Stone Fruit Vinaigrette*

Bacon-Deviled Eggs

Bacon, Blue Cheese, Avocado, Tiny Tomatoes, Chive Oil

Jonah Crab Cakes

Watermelon Radish, Apple, Sweet Pickle Tartar

MAIN COURSE

Spit-Roasted Chicken

*Roasted Fingerlings, Haricots Verts, Pearl Onions,
Mushroom-Herb Gravy*

Berkshire Pork Chop

*Creamy Polenta, Cremini Mushrooms,
Wilted Mustard Greens, Bacon-Prune Jus*

Grilled NY Strip Steak

*Potato Puree, Roasted Asparagus, Smoked Cipollini,
Garlic-Herb Butter, Red Wine Sauce*

Pan-Seared Trout

Ratatouille, Kalamata Olive Tapenade, Lemon Vinaigrette

DESSERT

Crossaint Bread Pudding

Butter Pecan Ice Cream, Bourbon Caramel

Brownie "Sundae"

Vanilla Ice Cream, Chocolate Ganache

\$59 Per Person

Subject to Seasonal Changes