



# DUNBAR HOUSE

## *Holiday Menu*

SAMPLE MENU 2021/2022







PASSED OR PLATED HORS D'OEUVRES | 4 PER PIECE

MINI BEEF WELLINGTON, HONEY MUSTARD AIOLI  
SMOKED SALMON, CUCUMBER & GOAT CHEESE CANAPÉ

CHICKEN POTSTICKER DUMPLINGS, SWEET SOY

PETITE CRAB CAKES, SRIRACHA AIOLI

BLUE CHEESE, PEAR & CRANBERRY TART

GOAT CHEESE, RADISH & CHIVE TARTINE

PROSCIUTTO WRAPPED SHRIMP WITH ROSEMARY

ISLAND CREEK OYSTER, ROSÉ MIGNONETTE

BACON WRAPPED SCALLOPS, BALSAMIC GLAZE

DEVEILED EGG, SMOKED TROUT

STATIONED HORS D'OEUVRES

RAW BAR DORY | 20 PER PERSON

ISLAND CREEK OYSTER (2)

LITTLE NECK CLAM (2), U10 SHRIMP (2)

ROSÉ MIGNONETTE, TRADITIONAL COCKTAIL SAUCE, LEMON

ADD: TUNA TARTARE | 5 PER PERSON

ADD: LOBSTER CLAW | 10 PER PERSON

ADD: LUMP JUMBO CRAB MEAT COCKTAIL (5)

CHEESE & CHARCUTERIE | 15 PER PERSON

MEATS & CHEESES FROM AROUND THE WORLD

PICKLED VEGETABLES, FRESH FRUIT, CROSTINI & LAVASH



## THREE COURSE

### FIRST

(PLEASE CHOOSE TWO OPTIONS)

NEW ENGLAND CLAM CHOWDER  
ENGLISH PEA SOUP  
BUTTERNUT SQUASH BISQUE  
TRADITIONAL ENGLISH GARDEN SALAD  
CLASSIC CAESAR SALAD

### MAIN

(PLEASE CHOOSE THREE OPTIONS)

PETITE BEEF TENDERLOIN  
ATLANTIC SALMON  
ROASTED STATLER CHICKEN  
STUFFED HADDOCK  
BRAISED BEEF SHORTRIBS  
GARDEN VEGETABLE RISOTTO

### SIDES:

ROASTED POTATOES OR WHIPPED POTATO  
BRUSSEL SPROUTS, HEIRLOOM GREEN BEANS & CAULIFLOWER

### DESSERT

(PLEASE CHOOSE ONE OPTION)

VANILLA CRÈME BRÛLÉE  
BANANA FOSTER BREAD PUDDING  
WARM SEASONAL PIE  
HAZELNUT CHOCOLATE MOUSSE

\$50 PER PERSON PLUS TAX AND GRATUITY



## FOUR COURSE

### FIRST

(PLEASE CHOOSE ONE OPTION)

NEW ENGLAND CLAM CHOWDER  
BUTTERNUT SQUASH BISQUE  
ENGLISH PEA SOUP

### SECOND

(PLEASE CHOOSE ONE OPTION)

TRADITIONAL ENGLISH GARDEN SALAD  
CLASSIC CAESAR SALAD  
ROASTED BEET SALAD, GOAT CHEESE & PISTACHIO

### MAIN COURSE

(PLEASE CHOOSE THREE OPTIONS)

NEW YORK SIRLOIN, WHIPPED POTATO & SEASONAL VEGETABLE  
ATLANTIC SALMON, ROASTED POTATO & GRILLED VEGETABLE  
CRISPY LONG ISLAND DUCK LEG, POLENTA & BRUSSEL SPROUTS  
BRAISED BEEF SHORTRIBS, MASHED POTATO & ROOT  
VEGETABLE  
SWEET POTATO GNOCCHI, WILD MUSHROOMS

### DESSERT

(PLEASE CHOOSE TWO OPTIONS)

VANILLA CRÈME BRÛLÉE  
BANANA FOSTER BREAD PUDDING  
WARM SEASONAL PIE  
HAZELNUT CHOCOLATE MOUSSE

\$65 PER PERSON PLUS TAX AND GRATUITY