

THE
WENTWORTH



»»» ♥ → VALENTINES'S ← ♥ «««
MENU

APPETIZERS

Maple Brook Farms Burrata

House Made Tomato | Calabrian Chili Jam

Gulf of Maine Oysters on the Half Shell

Pemaquid Oysters | Damariscotta River | Champagne

Mignonette | Cocktail Sauce | Fresh Lemon

Mama's Meatballs

Blend of Pork Veal & Beef | Herbed Ricotta | Aged Parmesan
Crusty Baguette

Sesame Ginger Scallion Noodles

Pickled Daikon | Carrot | Cabbage | Soy Vinaigrette | Cashews
Cilantro

SOUP

Roasted Tomato Parmesan

Scallions | Olive Oil Crostini

SALADS

Baby Romaine Wedge Salad

Cocktail Tomato | Bacon | Shaved Radish | Black Pepper
Buttermilk Vinaigrette | Great Hill Blue Cheese

Warm Spinach & Feta Salad

Artisan Bacon & Mushroom Vinaigrette | Roasted Beets
Candied Walnuts | Radish | Aged Feta

ENTREES

Creekstone Montreal Spiced Aged Sirloin of Beef

Whipped Celery Root & Potato Puree | Garlic Braised Spinach

House Tomato Chutney | Veal Jus | Crispy Onions

Add Two Grilled Shrimp Add \$8

Pan Roasted Gulf of Maine Day Boat Cod Loin

Crispy Confit Potato | Spinach Leaves | Gherkin

Cocktail Tomato | Lemon | Capers | Dill Aioli

Top with Lump Crab Meat

Crispy Italian Eggplant

Garlic Spinach Leaves | Creole Sauce | Whipped Ricotta Coulis

Aged Parmesan | Pine Nuts

Chili & Coco Dusted All Natural Pork Chop

Crispy Lyonnaise Style Potato | Garlic Aioli | Roasted Tomato &

Poblano Salsa | Aged Feta | Lime | Cilantro Salad

♥ FRIDAY & SATURDAY ♥

WHOLE ROAST PRIME RIB OF BEEF

CRISPY HERB CONFIT NEW POTATO | MONTREAL SPICE | GARLIC

| SPINACH LEAVES | BABY CARROTS | VEAL JUS | CRISPY ONION

HORSERADISH

