

HEMENWAY'S

MENU I

FIRST COURSE

choice of

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

GREEN SALAD

vegetables, artichoke hearts, preserved lemon vinaigrette

CAESAR SALAD

focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD

smoked bacon, grape tomatoes, boiled egg, blue cheese

ENTREE

choice of

PAN ROASTED SALMON

roasted baby root vegetables, kaffir lime-herb emulsion, watermelon radish, arugula

NEW YORK SIRLOIN STEAK AND FRITES

parmesan truffle fries and topped with bordelaise

GRILLED SWORDFISH

winter vegetable couscous, basil, capers, sorrel, romesco sauce

BAFFONI FARM CHICKEN

statler chicken, white parmesan and herb polenta, broccoli rabe, and lemon au jus

DESSERT

choice of

CREME BRULEE

vanilla bean

FLOURLESS CHOCOLATE CAKE

white and dark chocolate mousse, raspberry puree

\$59 PER PERSON

plus beverages, 2% administration fee, 8% tax

HEMENWAY'S

MENU II

APPETIZER

served family style

ASSORTED SEAFOOD PLATTER

fried RI calamari, scallops and bacon, clams casino

FIRST COURSE

choice of

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

GREEN SALAD

vegetables, artichoke hearts, preserved lemon vinaigrette

CAESAR SALAD

focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD

smoked bacon, grape tomatoes, boiled egg, blue cheese

ENTREE

choice of

FILET MIGNON

Yukon mashed potatoes, grilled asparagus, red-wine demi glaze

PAN SEARED GEORGES BANK SEA SCALLOPS

roasted spaghetti squash, baby greens, currants, pumpkin puree

PAN ROASTED SALMON

roasted baby root vegetables, kaffir lime-herb emulsion, watermelon radish, arugula

GRILLED SWORDFISH

winter vegetable couscous, basil, capers, sorrel, romesco sauce

BAFFONI FARM CHICKEN

statler chicken, white parmesan and herb polenta, broccoli rabe, and lemon au jus

DESSERT

choice of

CREME BRULEE

vanilla bean

FLOURLESS CHOCOLATE CAKE

white and dark chocolate mousse, raspberry puree

\$69 PER PERSON

plus beverages, 2% administration fee, 8% tax

HEMENWAY'S

MENU III

APPETIZER

served family style

SHELLFISH PLATTER

shrimp cocktail, oysters, littlenecks

FIRST COURSE

choice of

HEMENWAY'S CLAM CHOWDER

LOBSTER BISQUE

GREEN SALAD

vegetables, artichoke hearts, preserved lemon vinaigrette

CAESAR SALAD

focaccia croutons, grana padano

HEMENWAY'S WEDGE SALAD

smoked bacon, grape tomatoes, boiled egg, blue cheese

ENTREE

choice of

BAKED STUFFED LOBSTER

seasonal vegetable

FILET MIGNON & BAKED STUFFED SHRIMP

Yukon mashed potatoes, grilled asparagus, red-wine demi glaze

PAN SEARED GEORGES BANK SEA SCALLOPS

roasted spaghetti squash, baby greens, currants, pumpkin puree

CERTIFIED ANGUS NEW YORK STRIP

parmesan-truffle fries, sautéed spinach, bordelaise

PAN ROASTED SALMON

roasted baby root vegetables, kaffir lime-herb emulsion, watermelon radish, arugula

DESSERT

choice of

CREME BRULEE

vanilla bean

FLOURLESS CHOCOLATE CAKE

white and dark chocolate mousse, raspberry puree

\$85 PER PERSON

plus beverages, 2% administration fee, 8% tax