

# Thursday March 3rd 2 Chefs – 5 Course Tasting Menu

## Inn at Sunset Hill - Gastro Pub Night

Presented by Guest Chef Michael Beers CEC & Resident Chef Robert Bullek

#### **First Course: Roasted Mushrooms and Oats**

Maine Oats, and Local Mushrooms with Cheddar Cheese, Fresno Chili, and Winter Chives

### Second Course: Korean Barbeque

Korean Style Pork with Steam Rice, Baby Bok Choy, Ginger Carrot Puree, and Curled Green Onions

### Third Course: Winter Squash Salad

Winter Squash with Cress Leaves, Candied Walnuts, Fresh Ricotta, and Brown Butter Vinaigrette

#### **Fourth Course: Duck Carnitas**

Duck Leg Confit with Crispy Duck Skin, Fried Jalapeno Grits, Sweet and Sour Golden Beets, Finished with Sautéed Beet Greens

### **Dessert - Milk Chocolate and Earl Grey Cremeux**

With Vanilla Pound Cake, Orange Sorbet, Chocolate Biscuit Crumble, and Finished with Clotted Cream

\*Beer tasting by Tuckerman Brewing Company, Conway\*

Cost \$55.00 per person (Tax & Gratuity not included)

Reservations required.

Please call 603-823-7244 for more information