

# IPSWICH INN

## OPENING NIGHT DINNER MENU

### Appetizer Courses

Menu Option A:

- \*Pasta "BLT" pancetta, tomatoes, garden greens and evoo
- \*Seared Sea Scallops with a creamy garlic sauce and Bulgar salad

Menu Option B:

- \*Aloo Chaat Papri
- \*Olive Salad, burrata cheese, pickled celery, roasted portabello caramelized onion with balsamic vinegar and sesame toast

Mill River Winery 2010 Riesling:Flavors of apple and apricot with clarifying acidity gives this versatile wine a significant pairing edge with both savory and creamy dishes.

### Soup Courses

Menu Option A:

- \*Vichyssoise Soup
- \*Lemon pear sorbet

Menu Option B:

- \*Broccoli and pea soup with coriander
- \*Lemon pear sorbet

Mill River Winery 2010 Zinfandel:Dry and balanced with a hint of oak followed by a raspberry finish that lingers on the palate. The flavors compliment the vegetables in the soup as well as the citrus in the sorbet.

### Dinner Course - Beef Selection

Menu Option A:

\*Grilled beef tenderloin with Cabernet reduction, grilled shrimp, roasted garlic, mushrooms, mini creamer potatoes and field greens.

Mill River Winery 2010 Cabernet Sauvignon:Aromas of black fruit and savory oak lurk beneath a smooth finish with hints of licorice.

### Dinner Course - Fish Selection

Menu Option B:

- \*Sea Bass with lemon caper sauce, grilled shrimp, sauteed broccoli rabe, tomatoes and herbs

Mill River Winery 2010 Naked Chardonnay:A crisp wine with citrus-based flavors make for an elegant pairing with Sea Bass. This wine was taken from the owner's library to celebrate the 1863 Robert Jordan House and the historic Ipswich Inn. This wine was awarded a Silver Medal in the American Wine Society National Competition.

### Dessert Course

- \*Roasted Macadamia Fig Tart