



**HARVEST
TAVERN**

SPRING AWAKENING

\$42 PER PERSON

Celebrating the season with locally-sourced ingredients from the White Mountains and beyond.

appetizer

NEW ENGLAND CLAM CHOWDER

littleneck clams, North Country Smokehouse bacon, Chappelle Williamstown potatoes, house-made oyster crackers

OR

SPRING BURRATA SALAD

Springworks Maine greens, confit baby tomatoes, prosciutto, rustic bread croutons, infused basil oil, champagne vinaigrette, fresh basil

entrée

MOUNTAIN VIEW GRAND WAGYU BURGER

locally-sourced Wagyu, red onions, lettuce, tomatoes, brioche bun, French fries

Enhancements:

Vermont white cheddar +\$2

North Country Smokehouse bacon +\$2

truffle aioli +\$2

miso aioli +\$2

tartare aioli +\$2

OR

SEARED ATLANTIC NORWEGIAN WILD SALMON

seasonal vegetables, garlic butter mashed fingerling potatoes, dry vermouth beurre monté, toasted almonds

dessert

MAPLE CRÈME BRÛLÉE

Fuller's Sugarhouse New Hampshire maple custard, chocolate-dipped cinnamon biscotti, fresh berries

OR

MANGO CHEESECAKE

graham cracker crust, caramelized sugar, vanilla whipped cream