

# EVENFALL RESTAURANT

## Mid-Summer Dinner Menu

### **Appetizers**

Grilled Shrimp ~ spice rubbed and pineapple wrapped, prosciutto di parma – haricot vert salad, spicy yellow watermelon vinaigrette 10

Sesame Tempura Fried Daily Oysters ~ house made cucumber wasabi sorbet, preserved lemon – cilantro aioli 13

Grilled Kobe Beef Chop Stix ~ ground and seasoned kobe, red watercress salad, sesame grilled king mushrooms, soy-caramelized brown sugar vinaigrette 10

Yellow Raz el Hanout Spice Rubbed Tuna, seared rare, daily selection of sliced summer tomatoes, radish sprouts, tomato relish 11

Crispy Baby Back Ribs ~ soy orange glaze, cool cider slaw, you have to try them 10

Evenfall Cheese Plate ~ house pulled mozzarella sticks, toasted almonds, crispy fried Great Hill blue cheese + fig spring roll, whole wheat thyme and sun-dried cranberry loaf, shy brothers farm hannahbells cheese, summer blueberry compote, daily cheese 15

Crispy Vegetable Spring Rolls ~ asian slaw, house made duck sauce & orange ponzu 8

Flash Fried Calamari ~ lemon parsley aioli & citrus chili sauce 9

### **Salads**

Baby Spinach ~ warm sherry – shallot vinaigrette, croutons, braised and grilled fresh bacon, trumpet royale mushrooms, great hill blue cheese 10

Fork + Knife Caesar ~ parmesan crisp, focaccia crostini, roasted olives + tomatoes, white anchovies 9

Baby Greens Salad ~ fresh herbs, Belgium endive, grilled yellow watermelon, grated biodynamic farmstead alpine cheese, banyuls vinaigrette 9

### **Entrees**

Savory & Egg Battered Sole, fresh Maine crab, organic tomato coulis, basil oil cuke - mint slaw 24

Crispy Semi-Boneless 1/2 Chicken, (giannone air chilled) carrot mascarpone risotto, orange – ginger sauce, Satur Farms baby arugula, ginger carrot caramel 19

Grilled One Pound Lamb Rack ~ rosemary and garlic marinated, nicoise tapenade, potato crisp, red wine demi, baby spinach 31

Fettuccini Duo ~ exotic mushrooms, house made chorizo, baby spinach, porcini fettuccini, smoky tomato sauce, fresh Maine crab, lobster leg 'fettuccini' 27

Kobe Beef Hanger Steak ~ corn griddle cakes, haricot verts, truffle salt, thyme infused demi 32

Grilled Berkshire Pork Chops ~ wild mushrooms, 'cotton candy' glazed fresh bacon, prosciutto – mint wrapped peach, mushroom jus 23

Pan Seared Jumbo Scallops, silky corn sauce, roasted baby zucchini, basil oil, wilted red watercress, popcorn ice cream, wasabi tobiko 25

Organic Black Pearl Salmon ~ wild shrimp, thyme buttered haricot verts, saffron verjus 23

**One Pound Steak & Frites ~ garlic & herb house cut fries, arugula + organic tomato relish salad 24**

## Steaks & A La Carte Sides

### **A La Carte Steak**

16oz New York Sirloin or 10oz Beef Tenderloin 23

Your Choice of Butter or Sauce:

Sauces: Red Wine Demi or Evenfall's Own Steak Sauce

Butters: Spicy Pepper Butter, Blue Cheese Butter, or Black Truffle butter\*

### **A La Carte Sides**

Garlic & Herb French Fries	5	Garlic Braised Spinach	6
Mashed Yukon Gold Potatoes	5	Truffled Lobster Mashed Potato	10
Fresh Lobster Mac + Cheese	11	Shallot Braised Wild Mushrooms	11
Thyme Buttered Haricot Verts	8	Roasted Baby Zucchini	10

Executive Chef Scott Pelletier

Our Private room hosts parties of 10 to 50 for business or family

Bread, sausage, sorbet, ice cream, pastas, desserts, cheeses, and [So Much More Made on Premises](#)

Please fill out an email contact card for menu updates, event news, and special offers

\*Truffle Butter is \$1