

Culinary Country

Old Orchard Inn

Four Course Culinary Country Menu



First Course Amuse Bouche

Seared Sea Scallops

Buttery Digby Scallop served with a bacon & corn jalapeno broth



Second Course appetizers select one

•Risotto Croquette

With a roast garlic tomato basil sauce

•Coconut Shrimp

With a mango salsa

Third Course Entrées select one

•Grilled Atlantic Haddock with a vin blanc sauce

•Char-Broiled Striploin Steak with a balsamic caramelized onions

Fourth Course Dessert select one

Our Dessert Menu will be presented

Freshly brewed Coffee or Tea included

