



THE WENTWORTH

AN ELEGANT COUNTRY INN

Appetizers

Steamed Bangs Island Maine Mussels 9.50
Shaved Shallots & Chilies, Natural Reduction

Hand Made Sweet Onion and Fresh Ricotta Tortello 9.00
Tender Greens, Parmesan Cream

Coriander Crusted "Lucki 7" Boneless Pork Ribs 9.50
Poblano & Savoy Cabbage Slaw, "Black Fly Stout" Rub

Gulf Of Maine Crab and Chicory Salad 9.50
Fresh Herbs & Black Pepper Citrus Vinaigrette

Pan Seared Yellowfin Tuna Carpaccio 9.00
Fresh Lettuce, Pickled Onions, French Beans

The Wentworth Dining Room prides itself on using only the freshest seasonal ingredients provided by local and regional farms. We work closely with the New Hampshire Institute of Agriculture and Forestry. Our meat, poultry and seafood is regionally sourced and delivered regularly to guarantee freshness.

	<i>Soup</i>
Creamy Potato Leek	5.50
Chef Inspired Soup du Jour	5.00

Salads

Boston Bibb and Poached Pear Salad 7.00
Artisan Bacon, Great Hill Blue Cheese

Roasted Farm Fresh Beet and Watercress Salad 6.50
Oven Dried Vermont Goat Cheese, Fresh Herbs, Walnut Emulsion

Farm Fresh Artisan Green Salad 7.00
Backyard Farm Tomatoes, Ice Wine Vinaigrette

-All artwork in our dining room and lounge has been created by Erik L. Koepfel-



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Entrees

Oven Roasted Free Range Statler Breast of Chicken - Misty Knoll Farm 27.00
Red Onion Gruyere Tartlet, Wilted Greens, Chardonnay Essence

Hog Haven Farm Seared Pork Sirloin 26.00
Horseradish Cheddar Gratin, Buttered Green Beans

Coarse Pepper Grilled Tenderloin of Beef 28.00
Maine Whipped Potatoes, Sautéed Baby Vegetables, Cabernet Reduction

New England Fisherman's Stew 28.00
Lobster, Clams, Mussels & Haddock Fresh From The Coast Of Maine
Braised Fennel, Saffron Tomato Nage, Chorizo, Grilled Peasant Bread

Coast of Maine Pan Roasted Cod 25.00
Ragu Of English Peas, Fresh Porcini Mushrooms, Lardons, Pearl Onions

Herb Seared Maine Black Back Flounder 28.00
Fava Bean & Sweet Shrimp Succotash

Forest Mushroom and Fontina Agnolotti 26.00
House Made Ravioli Style Pasta, Buttered Baby Spinach,
White Truffle A La Crème

New England North Star Farms Slow Braised Lamb 28.00
Butter & Chive Spätzle, Cipollini Onions

Prix Fixe 35.00
Order Any Two Courses From The Menu, Plus Dessert

We Are Proud To Be Partnering With:

The Old Village Bakery Windy Fields Farm Misty Knoll Farm Hog Haven Farm
The Sandwich Creamery Vermont Butter & Cheese Co. Wilson Smith Egg Farm Lucki 7 Ranch
Yankee Farmer's Market New Earth Organic Farm Apple Haven Farm Haynes Homestead
The New Hampshire Institute of Agriculture and Forestry

Executive Chef – Brian Gazda