



Samplings of our Summer Menu

Appetizers

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| Brie in Puff Pastry with Figs and Toasted Almonds | \$7 |
| Salad of Baby Beet and Pear , Crumbled Roquefort, Scallions and Meyer Lemon Dressing | \$8.75 |
| Warm Salad of Organic Spinach and Arugula , Applewood Smoked Bacon, Roasted Tomatoes, Grilled Cipollinis | \$8.75 |
| Blue Hill Bay Topneck Clams — Casino Style. With Bacon and Red Pepper add \$1 | \$10.50 |

Entrées

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| Roasted Native Halibut with a Buttered Hazelnut Crust Grilled Black Garlic Polenta, Wilted Baby Bok Choi and a Roasted Beet Beurre Blanc | \$31 |
| Parchment Roasted Sesame Ginger Arctic Char With Fingerling Potatoes Lyonnaise, Watercress, and Wasabi Cream | \$28 |
| Hardwood-Fired Cornish Game Hen with an Apricot Glaze Chestnut Smashed Potatoes and a Spring Rhubarb Compote | \$28 |
| Rack of Lamb with a Madeira and Wild Mushroom Sauce Served with a Saffron Risotto Cake | \$32 |
| Grilled Black Angus Sirloin With Hazelnut Smashed Potatoes, Argentina Chimichurri, and Sweet Leeks | \$31 |

For reservations, please call 207-374-2119 • Serving dinner Tuesday through Sunday, from 5:30 to 9:30 p.m.

Main Street - Tenney Hill, Blue Hill • www.arborvine.com