

DesBarres Manor



Appetizers

Carrot Bisque with Vanilla Honey & Mint
\$7

Fresh Garden Greens with Mandarin Oranges, Pickled Beets
And Curried Citrus Vinaigrette
\$7

Pan Blackened Venison Tenderloin with Wild Mushroom Risotto Pancake
And a Balsamic Buerre Blanc
\$12



Entrées

Pan Seared Pheasant Breast on Brown Butter Potato Mash
Sugar Snap Peas, and a Spiced Apple Glaze
\$29

Sage Crusted North Atlantic Halibut with Lemon Thyme Risotto
Asparagus, and a Warm Roasted Red Pepper Vinaigrette
\$28

Herb Crusted Rack of Lamb with Crispy Potato Parcel
Julienne Vegetables, and a Raspberry Demi Glace
\$32



Desserts

Banana Chip Bread Pudding
With Brown Sugar Sauce
\$7

Classic Vanilla Cake
With Strawberries and Lemon Curd
\$6