

Peabody's *@ The Asticou*

~ Appetizers ~

A Bowl of New England Smoked Seafood Chowder
Eight Dollars

Shrimp Cocktail with Traditional Condiments
Eight Dollars

*A Salad of Mixed Garden Greens, Roasted Beets, Pine Nuts,
Local Goat Cheese, Chick Peas and a Blood Orange Vinaigrette*
Nine Dollars

*Arugula Fennel Salad, Citrus Segments, Pickled Onions, Toasted Caraway Seeds,
and a Lemon Thyme Champagne Vinaigrette*
Nine Dollars

*Warm Asparagus, Prosciutto, and Manchego Cheese
with a Cherry Balsamic Reduction*
Ten Dollars

*Gulf of Maine Yellowfin Tuna Tartar with Red Onion Jam
and Sherry Crème Fraiche*
Thirteen Dollars

Maine Peekytoe Crab Cakes with Smoked Tomato Coulis
Twelve Dollars

Pan Seared Scallops with Spring Pea Puree, Apple Butter and Crisped Leeks
Twelve Dollars

*Duck Carpaccio with Spiced Walnuts, Micro Greens,
and a Blueberry Champagne Vinaigrette*
Eleven Dollars

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~ Main Courses ~

*Baked Stuffed Lobster Filled with Crabmeat,
Served with Corn Salad and Red Potatoes*

Thirty Seven Dollars

*Organic Free Range Half Chicken served with Pommes Anna, Spinach
and a Wild Forest Mushroom Cream Sauce*

Twenty Six Dollars

Roasted Rack of Lamb Herbed Potato Gnocchi, Lamb Au Jus Reduction and Grilled Asparagus

Thirty Two Dollars

*Grilled Marinated Shrimp and Lobster over House Made Fettuccine
in a White Wine and Garlic Sauce*

Twenty Nine Dollars

*Beef Tenderloin with Parsnip and Potato Puree, Velvet Pioppini Mushrooms,
Spring Vegetables and a Merlot Reduction*

Thirty Four Dollars

Filet of Halibut on Petite Lentils with Roasted Red Pepper Puree and Early Summer Peas

Thirty Two Dollars

A Napoleon of Fresh Garden Vegetables, Local Goat Cheese and Roasted Tomato Compote

Twenty Four Dollars

*Grilled North Atlantic Salmon Filet with Wilted Fennel, Spinach,
Seven Grain Rice and a Balsamic Reduction*

Twenty Six Dollars

*Spiced Rubbed Pork Tenderloin Pinwheel with a White Bean Ragout, Rainbow Chard
and Macintosh Apple Sauce*

Twenty Eight Dollars

*Executive Chef
Bob Morley*

*Sous Chef
Bob Bailey*

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~ Desserts ~

House Made Sorbet or Ice Cream with a Shortbread Cookie
Six Dollars

Lemon Trifle with Macerated Berries and Chambord Custard Cream
Nine Dollars

*Lime Mousse Topped with Fennel Dusted Mint Dark Chocolate
and a Spanish Lace Cookie*
Nine Dollars

Maple Crème Brulée
Nine Dollars

*Neapolitan Napoleon;
Vanilla Bean, Chocolate, and Strawberry Ice Cream
Served between Crisp Biscuits*
Nine Dollars

Cherry Cobbler with Vanilla Bean Ice Cream
Nine Dollars

Triple Chocolate Cake with a Blueberry Purée
Ten Dollars

*An Assortment of Cheeses from Local Farms
with House Made Breads and Crackers*
Twelve Dollars

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~ Dessert Wines ~

Chambers, Muscadelle, NV (375 ml)	8 Glass	32 Bottle
Ch. Roumieu-Lacoste Sauternes, 2006 (375 ml)	10.50 Glass	42 Bottle

~ After Dinner Drinks ~

PORT

Dows Trademark Finest Reserve	9
Grahams Six Grapes	7
Taylor Fladgate 10 Year Tawny	8

SHERRY

Sandeman Don Fino Sherry	8
Lustau Andres Cream Sherry	9

SINGLE MALT SCOTCH

Bowmore, Islay, 12yr	13
Dalwhinnie, Highland, 15yr	16
Glenfiddich, Highland, 12yr	11
Glenlivet, Speyside, 12yr	11
Lagavulin, Islay, 16yr	18
Oban, Highland, 14yr	16

COGNAC

Couvosier VS	8
Hennessy VSOP	12
Hennessy XO	35
Remy Martin VSOP	11

CORDIALS

Alexander Grappa	12
B & B	10
Bailey's	7
Benedictine	10
Tia Maria	7
Trimbach Framboise	11