

a letter FROM MARTHA

FROM MARTHA'S KITCHEN OFFERS THE BEST IN NEW England's fine dining. We strive to serve classic gourmet dishes with style and elegance, and we only use the freshest of organic ingredients. Opened in 2000, *from Martha's kitchen* is based on the television show of the

same name which can be seen on the Food Network. We serve some of the same dishes that are prepared on the television show so you have the option of learning elegant cooking, or having the experience of it.

Our wonderful team of professional chefs, wine experts and designers go to great lengths to offer superb quality cuisine and atmosphere. If for any reason

you are unsatisfied with your dining experience, please e-mail me directly at martha@marthastewart.com.

For recipes of our selections, please visit our website at www.marthastewart.com.

Martha Stewart



from
Martha's
kitchen



Appetizers

Stuffed Portobello Mushroom

Organic portobello mushrooms, lightly sauteed in butter with a fresh seafood stuffing 6.99

Scallops Wrapped in Bacon

Fresh scallops wrapped in applewood smoked bacon, served with a delicate lemon-butter sauce 5.99

Oysters Brie

A half dozen oysters prepared with organic spinach, triple-creme brie, and applewood smoked bacon 8.99

Lobster Crepe

Fresh Maine lobster prepared with citrus juice, herbs, mushrooms and tomatoes wrapped in a lemon-herb crepe 8.99

Grilled Vegetables

Fresh organic vegetables tossed in herbs and garlic dressed with a roasted red pepper coulisse 4.99

Walnut Crusted Brie

Triple-creme brie cheese served with fresh organic fruit and an assortment of crackers 6.99

Crostini

Lightly toasted crostini served with pesto, smoked tomato, grilled apple and a trio of cheeses 5.99

Caesar Salad

Made of fresh, organic green and local farm fresh eggs, this classic salad is prepared table side 5.99 for one 9.99 for two.

Seafood

Lobster Newburg

A classic dish featuring fresh Maine lobster served in a warm puff pastry 18.99

Open Face Lobster Ravioli

Sheets of homemade herb pasta layered with fresh Maine lobster, black beans and artichoke hearts drizzled with a delicate lemon-caper cream sauce 18.99

Shrimp and Scallop Scampi

Fresh jumbo shrimp and sea scallops tossed with fresh organic vegetables dressed with a roasted garlic butter sauce served on a bed of homemade papardelle 17.99

Parmesan and Herb Crusted Swordfish

Fresh Atlantic swordfish encrusted with parmesan cheese and fresh herbs is pan seared and served on a bed of orzo rice pilaf and drizzled with beurre rouge sauce 15.99

Meat and Poultry

Filet Mignon stuffed with Lobster and Brie

The finest aged beef is pan seared and stuffed with fresh Maine lobster and triple-creme brie, served on a mirror lemon-garlic sauce and accompanied by garlic-horseradish mashed potatoes 23.99

Filet Mignon

Aged filet mignon served with a Gorgonzola demi glace accompanied with garlic-horseradish mashed potatoes 18.99

Roast Garlic Sirloin

Aged beef topped with a roasted garlic compound butter and accompanied by organic herb roasted baby red potatoes 17.99

Veal Saltimbocca

Tender veal medallions topped with sage, prosciutto, Swiss cheese and mushrooms dressed with a tomato infused demi-glace and accompanied with garlic-horseradish mashed potatoes 14.99

Veal and Lobster

Tender medallions of veal and fresh Maine lobster are delicately sauteed and finished in a light caper sauce, served with orzo rice pilaf 17.99

Cherry Smoked Rack of Lamb en Croute

Tender lamb which is grilled and topped with a mushroom ducelle, wrapped in puff pastry and baked, accompanied by a light zinfandel reduction sauce and herb roasted baby red potatoes 25.99

Chicken Brie

Fresh chicken breast, stuffed with triple-creme brie and organic baby spinach is wrapped in smoked bacon and served with a light lemon cream sauce accompanied by orzo rice pilaf 12.99

Chicken and Smoked Tomato Alfredo

Fresh, tender chicken tenderloins, Prosciutto smoked, organic tomatoes and penne pasta dressed with a smoked tomato Alfredo sauce 12.99

Smoked Half Duck

Succulent duck is smoked with mesquite woos and served with a sun-dried cranberry demi glace and herb roasted baby red potatoes 17.99

