

TOWN MEETING

AT INN AT HASTINGS PARK

DINNER MENU

STARTERS

HALF DOZEN OYSTERS*...20
SERVED WITH MIGNONETTE & LEMON

CORN SOUP...14
RADISH, GARDEN HERBS & LIME JUICE

WATERMELON SALAD...16
ARUGULA, FETA, RED ONION, ALEPPO, LEMON VINAIGRETTE

PEAR FENNEL SALAD...16
CASTELFRANCO LETTUCE, ORANGES & CANDIED PECANS
ORANGE VINAIGRETTE

BURRATA & ASPARAGUS...17
RADISH, TOMATOES & BREADCRUMBS

GARDEN BOARD...18
GREEN GARBANZO HUMMUS, GREEN GODDESS
SEASONAL VEGETABLES, OLIVES & CHEESE

ENTRÉES

PAN ROASTED BLUE FISH ...28
MUSHROOMS, FARRO & BOK CHOY, MISO GLAZE

PAN SEARED ARCTIC CHAR*....30
DUTCH RUNNER BEANS, BLISTERED TOMATOES
GARLIC SCAPES & POTATOES

PAN ROASTED CHICKEN...28
ZUCCHINI, EGGPLANT, CUBANELLE PEPPERS, ROSEMARY & BALSAMIC

HONEY BRUSHED DUCK*...39
ROASTED SPRING VEGETABLES

LAMB CAVATELLI PASTA...30
ROASTED TOMATOES, PEA GREENS & PARMESAN

HANGER STEAK*....38
ROASTED POTATOES & CORN CHIMICHURRI

EXECUTIVE CHEF: ALISSA TSUKAKOSHI

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

