

THE PONDHOUSE

AT WEEKAPAUG INN

SUMMER 2019



MAISON FONDÉE EN 1776

LOUIS ROEDERER
CHAMPAGNE

F I R S T C O U R S E

Grilled “Quonnie Rock” Oysters From The Pond

*Roederer Champagne Mignonette, Passion-Jalapeno Cocktail Sauce,
Roast Garlic and Meyer Lemon Butter, Bacon Chili-Tamarind Sauce,
Smoked Pancetta and Pickled Mustard Slaw*

Louis Roederer, Brut Premier, NV

Louis Roederer, Blanc de Blancs, NV

E N T R É E O P T I O N S

Choose one

FROM THE POND

Barbecue Grilled Narragansett Lobster Tail

Blackened Shrimp and Tomato Skewers

Champagne Infused Day Boat Scallops

Louis Roederer, Blanc de Blancs, NV

Louis Roederer, Cristal, Brut, 2008

FROM THE PASTURE

Lemongrass-Ginger Drunken Chicken Skewers

Local Berkshire Pork Loin with Maple-Bourbon BBQ

Hopkins Southdowns’ Lamb Kabobs in Minted Yogurt Marinade

Louis Roederer, Rosé, NV

Louis Roederer, Cristal, Brut, Rosé, 2007

S I D E S F O R T H E T A B L E

Assorted Breads Warmed On The Grill

Herb Infused Olive Oil, House Whipped Butter

Local Garden Salad

*Field Greens, Tomatoes, Marinated Cucumbers,
Parmesan Crisps, Lemon Vinaigrette*

Grilled Corn Succotash

with Bacon, Red Peppers, Fava Beans, Basil Oil

Charred Runner Beans

with Arugula Pesto, Roasted Tomatoes, Meyer Lemon Almonds

Smoked Baby Potato Salad

with Pickled Mustard Seeds, Napa Cabbage, Champagne Vinaigrette

D E S S E R T

Strawberry Short Cake

*Basil-Champagne Infused Strawberries,
White Chocolate Chantilly Cream, House Baked Almond Shortbread*

Roederer Estate, L’ermitage, Rosé, 2009

Louis Roederer, Rosé, NV

Premier Pairing ■ Cristal Pairing ■