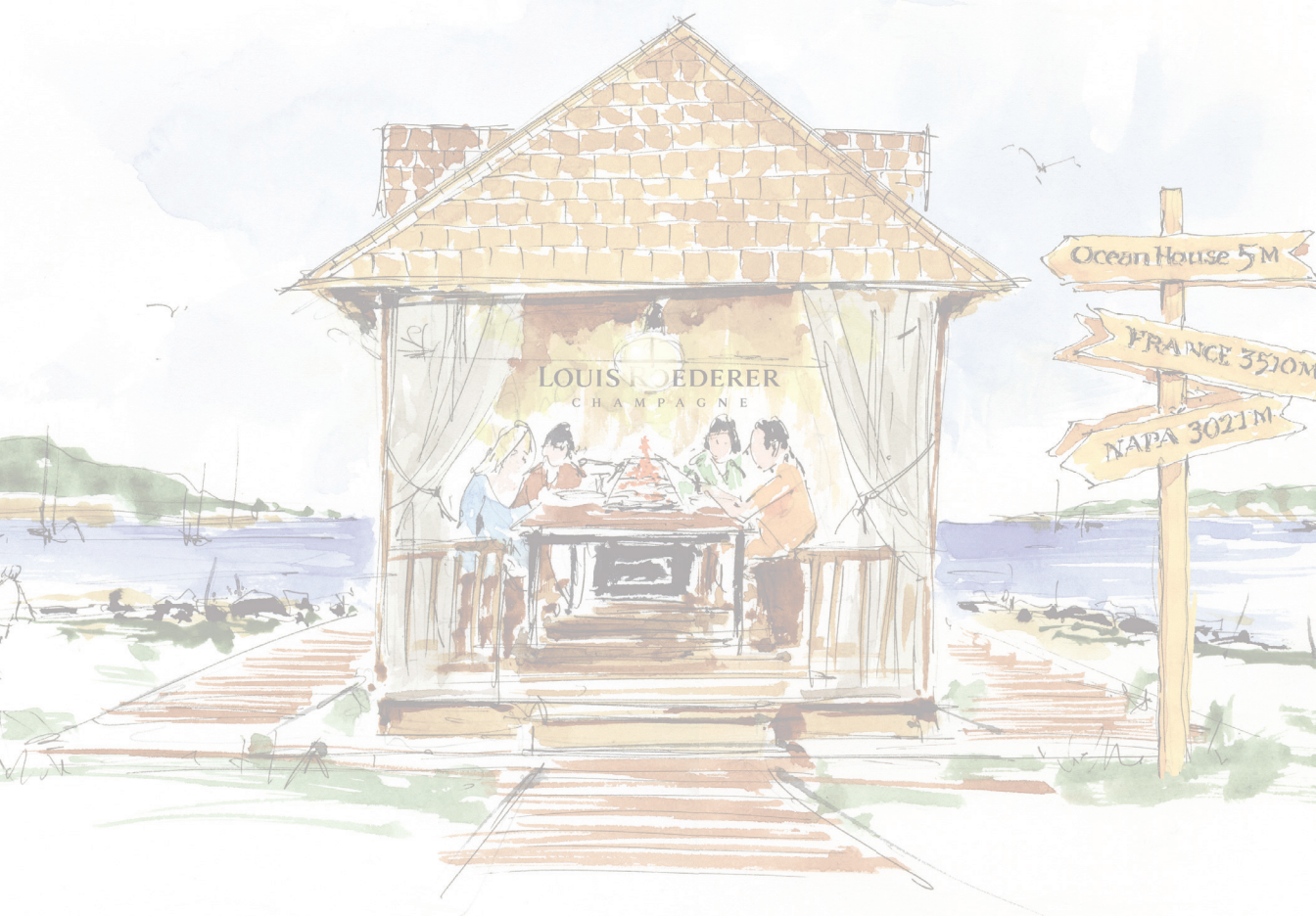


# THE PONDHOUSE

AT WEEKAPAUG INN

## DINNER



MAISON FONDÉE EN 1776

**LOUIS ROEDERER**  
CHAMPAGNE

## FIRST COURSE

### 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, “L’Ermitage,” 2012*

*Louis Roederer, Brut Premier, NV*

## ENTRÉE OPTIONS

*Choose one*

### FROM THE POND

**Barbecue Grilled Narragansett Lobster Tail**

**Blackened Shrimp and Tomato Skewers**

**Champagne Infused Day Boat Scallops**

*Louis Roederer, Brut Premier, NV*

*Louis Roederer, Blanc de Blancs, 2011*

### 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, Blanc de Blancs, 2011*

*Louis Roederer, “Cristal,” Brut, 2008*

## SIDES FOR THE TABLE

**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*

## DESSERT

**Strawberry Short Cake**

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

*Roederer Estate, “L’Ermitage,” Rosé, 2009*

*Louis Roederer, “Cristal,” Brut, Rosé, 2007*

Premier Pairing ■ Cristal Pairing ■