



**THE BRAMBLE INN & RESTAURANT**

2019 Main Street

Brewster, on Cape Cod, MA 02631

508-896-7644

[www.brambleinn.com](http://www.brambleinn.com)

*Choice of Appetizer*

**Seared Foie Gras**

Pan seared foie gras, warm pear almond brioche bread  
pudding, port cranberry syrup, sea salt trio

**Caesar Bouquet**

Crispy romaine bundle wrapped with Euro cucumber belt, Ruth's Caesar dressing,  
imported marinated white anchovies (or not) Pecorino Romano cheese, brioche crumbles

**"Preserved" Seafood Palette**

Smoked salmon rose, lobster salad with preserved lemon mayonnaise, smoked bluefish rillette,  
toasted croutons, caper, diced Bermuda onion, "paintbrush" aioli

**Roma Tomato Flute**

Baby lettuce boutonniere, champagne vinegar dressing  
parmesan crisps, pasta wands, Euro cucumber wreath

**Baked Brie Infant**

Petite puff pastry encased brie mousse, warm  
spiced plum "soup", Baguette slices for dipping

*Intermezzo*

**Fruit Sorbetto or Mushroom Cappuccino**

*Entrees*

**French Garden Vegetable Cassoulet**

Aromatic blending of garden vegetables, French white beans, white wine  
& herbs de Provence with buttery brioche crumb topping & aioli crouton

**Panko Encrusted Chatham Cod**

Parchment Roasted Chatham Fish & Lobster Co filet of Cod,  
fingerling potatoes, grilled asparagus, champagne beurre  
blanc, hackleback caviar, diced egg and Bermuda onion

**Assorted Seafood Curry**

Shrimp, scallop, lobster and cod in a light curry sauce with house  
made chutney, grilled banana, toasted coconut and almonds

**Chicken & Lobster**

Boneless breast of parchment roasted free range chicken, half a lazy lobster,  
lobster champagne sauce and buttermilk whipped potatoes

**Tenderloin of Beef Bordelaise**

Sliced roast tenderloin of beef, buttermilk whipped  
potatoes, sautéed rapini, rich Bordelaise sauce

**Rack of Lamb Diablo**

3 chops carved from the rack with Dijon mustard and  
cracked peppercorn backing, roasted garlic, thyme and red wine  
glace', French garden vegetable cassoulet, glazed carrots

**Slow Roasted Long Island Duckling**

Crispy half duckling, grilled brandied peach, hoisin  
peach lacquer, cranberry peach chutney, brown  
& wild rice pilaf, braised red cabbage

*Desserts*

**A selection of pastry chef's favorites**

Coffee, decaf & Tea

\$110 pp