

Happy New Year 2008

Academe Tapas Menu

Celebration at The Kennebunk Inn means bringing together friends, old and new, with innovative cuisine and libations.

Our New Year's Eve design, this year, draws from the Spanish tradition of Tapas.

Originally, Tapas were designed to be simply a mouthful of food to accompany a cocktail and good conversation.

In this spirit of simple pleasures,

The Kennebunk Inn offers Tapas sampling for your New Year's Eve celebration.

*Shanna and Brian O'Hea, Innkeepers ~ Chefs and the entire staff here at The Kennebunk Inn
Wish you the very happiest New Year!*

Soup

Lemon Chicken Soup \$5

Garnished with lemon zest marshmallow

Popcorn Shrimp Soup \$6

Accompanied by fried Maine shrimp and caramel corn

Salads

Blue Cheese Wedge Salad \$3.5

Baby iceberg lettuce with bacon and croutons

Caesar Salad \$3.5

Shaved Parmesan reggiano and croutons

The Kennebunk Inn Salad \$3.5

Mixed field greens with dried cranberries, roasted pistachios, goat cheese and cider vinaigrette

Vegetarian

Vegetable Spring Roll \$4

Asian vegetables with sweet chili dipping sauce

French Fries \$4.5

Drizzled with roasted garlic cream gravy

Beer Battered Green Beans \$6

Frying the healthy way with whole grain mustard sauce

Vegetable Tart \$6

Layered with eggplant, caramelized onions, zucchini, squash and tomatoes

Brian's "Tater Tots" \$4.5

Homemade gnocchi breaded and fried with roasted tomato ketchup

Caramelized Onion & Goat Cheese Tartlet \$4

Served warm with delicate buttery crust

Grilled Pizza

Margarita Pizza \$4

Fresh tomato sauce, mozzarella and basil pesto

Roasted Filet Pizza \$8.5

Mashed potatoes, caramelized onions, Gruyère cheese and port wine reduction

Lobster White Pizza \$8

Havarti cheese, baby spinach, roasted tomatoes and white truffle oil

Fish

Steamed Mussels \$5

Rosemary, garlic, butter in a white wine broth

The Maine Lobster Pot \$5

Fresh picked lobster with black truffle honey and potato pancake bun

Shrimp Cocktail (Two Jumbo)\$6

With homemade cocktail sauce and lemon

Scallops in a Puff Pastry Basket \$7

Pan seared scallops in puff pastry with a tomato beurre blanc

Tempura Crusted California Roll \$8

Nori wrapped crab, rice and veggies fried in a light tempura batter, garnished with sesame seed chip, and drizzled ginger vinegar and wasabi oil

Salmon "Gyros" \$7.5

Seared salmon with tzatziki sauce including cucumber and Greek yogurt, julienne carrots and jicama, in a lettuce wrap

Poultry, Pork and Meat

Chicken Corn Dog \$6.5

Ground chicken dog, dipped in cornmeal and fried to perfection with mustard dipping sauce

Pierogies and Kielbasi \$7

Polish potato and onion filled ravioli with braised red cabbage and apple sauce

Meatballs \$8

In a tomato gravy with a side of baked petite penne

Tasso Pork and Mac n' Cheese \$6

Parmesan and Gruyère cheese with buttermilk fried onion tanglers

Grilled Lamb Lollipop \$15

Sweet potato gnocchi and sage Alfredo sauce

Surf & Turf \$15.5

Grilled coulotte steak, lobster corn croquette with a red and yellow pepper aioli

Braised Beef Bourguignon \$12

Ridiculously tender beef in red wine with carrots and onions over mashed potatoes and parsnip straws

Sliders

Mini BBQ Pulled Pork Bun \$4

Topped with cole slaw

Deluxe Burger \$7.5

Double American cheese burger with BBQ sauce, house pickled jalapeños and topped with buttermilk fried onions

Veal and Pepper Hoagie \$7

Braised veal with peppers and onions in rich gravy

Open Face Chicken Fried Steak \$7

Thin fried coulotte steak, breaded and fried on buttermilk biscuit with sausage gravy