

# Happy New Year 2012

## *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*

### **Soup**

#### **Wild Mushroom Bisque**

Roasted mushrooms accented with soy, topped with blue cheese mousse \$5

#### **Pop - In The New Year**

Chicken consommé thickened with popcorn garnished with caramel corn \$5

### **Salads**

#### **Blue Cheese Wedge Salad**

Baby iceberg lettuce with bacon and croutons \$4

#### **Caesar Salad**

Shaved Parmesan Reggiano and croutons \$4

#### **The Kennebunk Inn Salad**

Mixed field greens with dried cranberries, roasted pistachios, goat cheese and cider vinaigrette \$4

### **Vegetarian**

#### **Vegetable Spring Roll**

Asian vegetables with sweet chili dipping sauce \$4.5

#### **Avocado Fritters**

Lightly battered with citrus notes served with tamarind sauce \$5

#### **Beer Battered Green Beans**

Haricot verts deep fried in light batter with whole grain mustard sauce \$5.5

#### **Sweet Potato Perogies**

Sweet potato filling with smoked Gruyere cheese, boiled and pan fried with apple sauce and sour cream \$5

#### **Vegetable Tart**

Layered with eggplant, caramelized onions, zucchini, squash and tomatoes \$6.5

#### **Brian's Garlic & Cheese "Tater-Tots"**

Homemade gnocchi breaded and fried with truffle ketchup \$5.5

#### **Roasted Red, Pink and Yellow Beets**

Sliced thin with blue cheese mousse, clementine segments, honey walnuts and beet chip \$5

### **Grilled Pizza**

#### **Margarita Pizza**

Fresh tomato sauce, mozzarella and basil pesto \$6

#### **Duck Breast Pizza**

Mandarin orange BBQ sauce, roasted mushrooms, Brie cheese and scallions \$9

#### **Lobster White Pizza**

Havarti cheese, baby spinach, roasted tomatoes and black truffle oil \$11

## **Fish and Shellfish**

### **Steamed Mussels**

Rosemary, garlic, butter in a white wine broth \$5.5

### **Avocado Crab Timbale**

Fresh Maine crab, avocado, grapefruit segments, mirin soy dressing and fried shallots \$7.5

### **Miniaturized Maine Lobster Pot Pie**

Academe exclusive, as seen on the Food Network "Best Thing I Ever Ate," with poached lobster, peas, corn, potatoes and hand rolled puff pastry \$9.5

### **Shrimp Cocktail**

With homemade cocktail sauce and lemon (two jumbo) \$7

### **Pan-Seared Scallop**

Banana compote and caramel pearls \$9.5

### **Tempura Crusted Yellow Fin Tuna Roll**

Nori wrapped tuna, rice and veggies fried in a light tempura batter finished with wasabi oil and ginger vinegar \$10

### **Lobster Nachos**

Crispy corn tortilla chips with fresh corn, scallions, cilantro, tomato and tomatillo salsa finished with melted Mexican cheese blend and Shanna's guacamole \$12

### **Salmon Gyros**

Seared salmon with tzatziki sauce including cucumber and Greek yogurt, julienne carrots and pickled jicama in lettuce wrap \$11

## **Poultry, Pork and Meat**

### **Curried Chicken**

Braised chicken in citrus curry sauce over basmati rice, mango salsa and fried papadum \$8

### **Duck Confit**

Sous vide and pulled duck, Brian's potato pancake with cranberry port glaze and sour cream \$8.5

### **Mac n' Cheese and Crispy Pancetta**

Gruyere and Gouda cheese with buttermilk fried onion tangles \$7

### **Ginger BBQ Pork Ribs**

Fall off the bone tender ribs with pomegranate, lime cornbread \$7

### **Brian's Signature Meatballs**

Rich tomato gravy with a side of baked petite penne \$8.5

### **Chicken Fried Steak**

Southern favorite becoming cult favorite at Academe; recently featured on the "207", local NBC news show. Coulotte steak pounded thin, breaded and fried on Shanna's buttermilk biscuit with spicy sausage gravy \$9

### **Lamb Shank Ravioli**

Braised lamb with artichokes and taleggio cheese finished with cherry lamb demi-glace \$10

### **Beef Bourguignon**

Slow cooked beef in red wine and veal stock, with carrots, bacon lardons, and petite onions over egg noodles \$14

### **Surf & Turf Tacos**

Jalapeño dusted grilled coulotte steak and lime marinated shrimp in corn tortilla. Served with cheddar jack cheese, corn relish and Shanna's signature guacamole including red and yellow pepper aioli \$14

### **Deluxe Burger**

Double Crystal cave cheddar cheeseburger with black truffle ketchup, house pickled jalapeños and topped with buttermilk fried onions tangles \$9