

WHITE BARN BISTRO

APPETIZERS

KENNEBUNKPORT LOBSTER BISQUE
15

NEW ENGLAND CLAM CHOWDER
12

TRUFFLE AND PARMESAN FRIES
GARLIC AIOLI
15

TRADITIONAL CAESAR SALAD
10 / WITH CHICKEN 20

SUMMER GREEN SALAD
FENNEL, HAZELNUT, FRISÉE, STRAWBERRY, PARMESAN
10

MAINE OYSTERS
MIGNONETTE SAUCE
18

FOIE GRAS TORCHON
SEASONAL ACCOUTREMENTS, BRIOCHE
30

SWEET PEA AGNOLOTTI
CARROTS, EWE'S BLUE, PARMESAN MOUSSE
19

FAVA BEAN HUMMUS
SUNGOLD TOMATO, MARINATED CUCUMBER, RICOTTA, GRILLED PITA
16

BAKED BRIE
APPLE COMPOTE, CROSTINI, FRESH BERRIES, HONEYCOMB
16

PORK BELLY BAO BUNS
SRIRACHA SLAW, STEAMED BUN, HOISIN GLAZE
19

TEMPTATIONS

SEASONAL VEGETABLE MEDLEY
10

RACLETTE WHIPPED POTATOES
6

CARAMELIZED SEASONAL MUSHROOMS
8

SEARED HUDSON VALLEY FOIE GRAS
15

DAVID CRONE
EXECUTIVE SOUS CHEF

KYLE KNAUB
PASTRY CHEF

MATTHEW PADILLA
EXECUTIVE CHEF

*Any substitutions may be subject to a five dollar surcharge
Consuming raw or undercooked foods may increase the risk of foodborne illness.
Please check with your physician if you have any questions about consuming raw or undercooked foods.*

ENTREES

SEARED SALMON
HERB CHIMICHURRI, COUSCOUS SALAD, ALMOND, FRESH CHERRIES
28

KENNEBUNKPORT LOBSTER ROLL
CHOICE OF MELTED BUTTER OR ASIAN MAYONNAISE, FRENCH FRIES
30

WHITE BARN WAGYU BEEF BURGER
CARAMELIZED ONION, BLUE EWE AIOLI, HEIRLOOM TOMATO, FRIED EGG, FRENCH FRIES
25

HERB BRINED BERKSHIRE PORK TENDERLOIN
FRESH PLUM, FARRO SALAD, PINE NUTS, PORK JUS
29

PAN ROASTED ANGUS BEEF TENDERLOIN
RACLETTE WHIPPED POTATOES, ROASTED MUSHROOMS, BABY CARROTS
BROCCOLINI, MADEIRA JUS
41

BRAISED LAMB SHANK
ROASTED FINGERLING POTATO, MINT PESTO, GRILLED ASPARAGUS
35

DUCK CONFIT "CASSOULET A LA MAISON"
PANCETTA, TOULOUSE SAUSAGE, BEAN RAGOUT
32

BEEF BOLOGNESE
HOUSE-MADE TAGLIATELLE, PARMESAN MOUSSE
36

CAVIAR AND TRUFFLE LOBSTER ROLL
SUMMER TRUFFLE, SIBERIAN CAVIAR, TRUFFLE FRIES
50

DESSERTS

A SELECTION OF FINE RIPENED AMERICAN AND IMPORTED CHEESE
HOUSE MADE CRISPS, CHUTNEY
18

BLUEBERRY PIE SOUFFLÉ
VANILLA ICE CREAM
17

CHOCOLATE BREAD PUDDING
CANDIED HAZELNUTS, VANILLA ICE CREAM
15

SHORTBREAD CAKE WITH MIXED BERRY COMPOTE
BLACKBERRY SORBET, VANILLA ANGLAISE
13

SEASONAL FRUIT
CREMÉ FRAÎCHÉ
14

SELECTION OF ICE CREAM OR SORBET
THREE SCOOPS
10