



MAYFLOWER

Inn & Spa

MAYFLOWER INN & SPA DINNER MENU

New England Seafood Chowder

Rhode Island clams, mussels, Maine lobster, sea urchin, bacon, fingerling potato

18

Sheep's Milk Ricotta Gnuddi's

Delicate squash puree, house made lamb pancetta, sage, 25 year balsamic, confit pearl onion

18

Berkshire Pork Belly

Warm bacon sherry vinaigrette, sweet potato, Waldingfield Farm apple

17

The Mayflower Boston Bibb Salad *

Crispy shallots, tomato, Maytag Bleu Cheese and truffle vinaigrette

17

Caesar Salad

Baby romaine, trevisano, white anchovies, parmesan, capers, brioche crouton

16

Caesar with grilled Wellington Farm chicken 25

Waldingfield Farm's Heirloom Tomatoes *

Buffalo milk mozzarella, panzanella, cannellini crema, pesto, 25 year balsamic

19

Wild Lobster Mushroom Risotto

Vilone Nano rice, mushroom broth, summer Italian truffle, parmesan reggiano

19

Spa inspired *



MAYFLOWER

Inn & Spa

Greyledge Farms Black Angus Burger – Roxbury, CT

Petite basque cheese, garlic aioli, paquillo pepper relish, brioche bun

Hand cut rosemary fries

22

Harpooned Block Island Swordfish

John Boy Farm bacon, kale, warm cockle clam vinaigrette

37

Wild Alaskan Halibut

Hen of the Woods mushrooms, spinach, John Boy Farm hock, sweet potato, fennel pollen

37

House Made Butternut Squash Ravioli

Sage, walnut, butternut squash, cranberry

27

Mayflower Roasted Chicken

Brioche stuffing, cranberry sauce, potato puree, baby carrots

33

Chingiale

House made sheep's milk cavatelli, confit pearl onions, rosemary, Frantoia olive oil

37

Niman Ranch Heritage Pork Chop

Roasted cauliflower, caramelized brussel sprouts, coppa, mint gremolata, apple butter

37

Dry Aged Bone-In New York Strip Steak

Roasted bone marrow, sea salt, agro dolce

49

State of Connecticut regulation section 19-13-B42

Cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness