

The  
**CLIFF HOUSE**  
*Resort & Spa*

ON SHORE ROAD BETWEEN YORK & OGUNQUIT, MAINE · TEL 207-361-1000 · WWW.CLIFFHOUSEMAINE.COM

## REHEARSAL DINNER MENU

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### Salads

*Choose one*

Mixed field greens, crumbled Maytag bleu cheese, sun-dried cranberries, candied walnuts with blueberry vinaigrette;  
Arugula, fennel, strawberries, Sunset Acres goat cheese with hazelnut vinaigrette;  
Baby iceberg wedge, apple wood smoked bacon, roasted red peppers, cucumber, and Mt. Vikos feta dressing

\$10

Served family style for \$12

### Soups

*Choose one*

Maine lobster bisque with roast garlic crostini;  
Cliff House clam chowder;  
Roast seasonal vegetable soup;  
Chicken tortilla soup with lime and tequila crème fraîche

\$7

### Appetizers

*Choose one*

Native Maine mussels with andouille, roast tomato, and lemon caper butter;  
Pan roasted New England Family Farms carpaccio of beef, grain mustard cream, and Asiago crostini;  
Lobster ravioli, wilted red chard and lemon caper butter;  
Shrimp cocktail with baby grilled romaine, Caesar style;  
Jonah crab cakes, grapefruit, and baby greens with citrus vinaigrette

\$14

### Entrées

*Choose two*

Roast Atlantic filet of salmon with lemon caper butter;  
Whole roast tenderloin of beef with roasted shallot demi glace;  
Split roast organic free-range chicken with grain mustard cream;  
Wild mushroom and fresh Ricotta manicotti with sage tomato sauce;  
Three-cheese tortellini with sun-dried tomato pesto cream and char-grilled chicken breast

\$26

*Includes two side items (selections on next page)*

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### Sides

*Choose two*

Roast garlic whipped potatoes;  
Steamed asparagus with lemon butter;  
Seasonal vegetable medley with fresh garden herbs;  
Roasted red potatoes with fresh herb butter;  
St. Andre risotto;  
Fresh linguini or fettuccini with tomato butter;  
Baby carrots glazed with Vermont maple butter;  
Grilled balsamic portobello mushrooms;  
Roast corn and fava bean succotash;  
Baby spinach with shaved Reggiano

*Additional sides \$6 each*

### Desserts

*Choose one*

Individual seasonal cobbler;  
Assorted ice creams and sorbets;  
Warm blueberry bread pudding with vanilla ice cream;  
Warm molten chocolate cake with bourbon anglaise;  
Lemon raspberry cake with blueberry coulis

\$8