

# The Manse Inn House Menu

Chef Chris' Delicacies made In House mixed with Fresh Local Fare

Our Dining Locations:

In Room – Main Floor Lounge - Dining Room - Main Floor Private Room -  
Spa Lounge - Main level deck & Gazebo - Porte Couchere Balcony

Waterfall Grotto – Poolside

\*\*There is no food service on Thursday from 4pm onward\*\*

## Charcuteries – Small \$50 Large \$100

### Charcuterie

Mix of meats, cheeses, our salmon & house made crackers

Add Beef Tartar \$15

### “Sea”cuterie

A mix of delicacies like smoked shrimp cocktail & ceviche, from the sea with accompaniments

Add One Dozen Oysters \$35 Add Pound of Mussels \$15

### “Veg”cuterie

A mix of vegetarian OR vegan treats

### Cheese Platter

Small \$25 Large \$50

Local and World Cheeses

## Featured Seasonal Lunch or Dinner For 2 \$100

Our featured seasonal meal for is inspired by our local artisans and farmers. It features fresh local veggies, and a bottle of local wine or cocktails.

### Platter Feature for June

Fresh Local Asparagus Salad

Smoked Ribs with Mexican Corn Salad & Potato Salad

### Featured Appetizer for June \$55

One Dozen Oysters with a half bottle of Lighthall sparkling wine

### Dessert \$9

Locally Made Gelatto with Fruit

Chocolate Ginger Torte