



THE MAST FARM INN

MARCH 3 AT 7:00 PM

Appetizer creamy loaded potato soup

Plat Du Jour blackened bone-in chicken

breast served with roasted parsnips, glazed carrots and teriyaki mushrooms \$38

Optional ginger spice cake with butterscotch creme anglaise +\$8

MARCH 4 AT 6:00 PM

Appetizer Classic Caesar Salad; House Croutons: Shaved Parmesan

Plat Du Jour Beef Wellington, asparagus, buttermilk ranch mashed potatoes \$44

Optional chocolate raspberry cheesecake +\$8

MARCH 10 AT 7:00 PM

Appetizer Roasted beet and goat cheese salad with baby arugula, raspberries and a roasted nut gremolata

Plat Du Jour Pan seared steelhead trout with a farro caponata(roasted peppers, onions, capers, cranberries in a tomatoe agrodolce), served with garlic spinach \$39

Optional Almond pound cake with a butterscotch creme anglaise \$8

MARCH 11 AT 6:00 PM

Appetizer old bay jambalaya with chorizo sausage, shrimp, and green scallions

Plat Du Jour basil and prosciutto stuffed bone-in pork chop served with chive and buttermilk mashed potatoes and honey glazed baby carrots \$40

Optional pineapple-upside down cake with vanilla whipped cream and toasted coconut +\$7

MARCH 17 AT 7:00 PM

Appetizer fresh spring greens with cherry tomatoes, red onion, cucumber, feta cheese, and a white balsamic

Plat Du Jour Blackened bone-in chicken breast over a greek orzo salad(kalamata olives, red bell peppers, red onion, and feta), served with garlic and lemon sauteed spinach \$38

Optional Black walnut pound cake, served blackberry coulis and vanilla whipped cream +\$8



THE MAST FARM INN

MARCH 18 AT 6:00 PM

Appetizer Maryland style crab cake served with baby arugula and a lemon butter sauce and bacon crumbles

Plat Du Jour Pan-seared peppered beef filet served with roasted zucchini, fingerling potatoes, pickled mushrooms, and beef reduction \$50

Optional double chocolate cake served with a vanilla custard and fresh strawberries +\$8

MARCH 24 AT 7:00 PM

Appetizer Baby spinach, goat cheese, strawberry, dried cranberry, walnut and balsamic salad

Plat Du Jour Ricotta, spinach, and pine nut stuffed mountain trout served over broccolini, honey and spice sweet potato puree \$36

Optional Dominic's orange marmalade cake served with fresh fruit \$8

MARCH 25 AT 6:00 PM

Appetizer Caesar salad, fresh parm, bacon, avocado, tomato

Plat Du Jour Herb roasted pork tenderloin, fried potatoes, sauteed onions, and finished with a sage and balsamic agrodolce potatoes and honey glazed baby carrots \$38

Optional Roasted peach spice cobbler with verbena whipped cream +\$7

MARCH 31

Appetizer New England style clam chowder with old bay croutons

Plat Du Jour Black bean and garlic braised short-rib, buttermilk and chive mashed potatoes, garlic and tomato sauteed arugula \$45

Optional Plum preserve cheesecake with nutmeg whipped cream +\$9