



OPEN NIGHTLY 5:00-9:00PM
Ample Free Parking

Three Chimneys Inn
H frost Sawyer Tavern

It's no mistake that the Inn is so close to sea, shore and mountains. We are the heart of bountiful New Hampshire farms, cheese makers and fishermen.

Chef Jonathan works closely with local providers to create an ever-evolving menu.

Restaurant Week Portsmouth & the Seacoast
Three course prix fixe menu \$29.95

Starters

Veal Crépinette

Pickled Farm Vegetables, Crispy Carrot Ribbons & Raisin – Caper Aioli

Creamy Butternut Squash Soup

Maple Crème Fraiche

Smoked Salmon Tartare

Thai Curry Vinaigrette, Fresh Herbs & Crispy Wontons

Entrees

Tea Smoked Duck Breast

Ginger Infused Wild Rice, Creamy Squash Puree & Braised Kale
Roasted Shallot Sauce

Fried Crab Stuffed Sole

Turnip & Rutabaga Hash with Dijon Sauce

Vegetable Strudel

Israelis Cous Cous, Micro Greens & Red Wine Sauce

Dessert

Pecan Pie

Whipped Cream & Vanilla Ice Cream

Chocolate Pot de Creme

Shortbread Cookie and Marmalade

Warm Ginger Bread

Caramel Sauce, Apple Compote with Vanilla Ice Cream

Check out our Fall
Drink Specials!

Substitutions are not permitted on specialty Chef Menus.
Please discuss any dietary restrictions or allergens with your server.