



## PRIVATE DINNERS



The Copper Beech Inn • 46 Main Street • Ivoryton, CT 06442 • 860.767.0330  
[www.CopperBeechInn.com](http://www.CopperBeechInn.com)

*WE MEASURE OUR SUCCESS BY THE MEMORIES YOU TAKE WITH YOU*





## THE COPPER BEECH INN

The Copper Beech Inn, selected by *Connecticut Magazine* as “The Most Romantic Restaurant” and Connecticut’s “Best Country Inn,” provides a perfect venue for those couples seeking superlative dining, and elegant accommodations, a combination seldom found in one convenient location.

The Inn, located in the Connecticut River Valley, is centrally located and is just two-hours from either Boston or New York.

Your dining options at The Inn are exceptional. The restaurant, known as Brasserie Pip, rated by *USA Today/Zagat* as one of America’s “Top 100 Hotel Restaurants,” is one of only two in Connecticut to hold both a 2010-2011 AAA *Four-Diamond Rating* and *Wine Spectator’s 2010-2011 “Best of Award of Excellence.”* It is chic and intimate, and offers a gleaming copper-topped bar, the perfect place to gather for cocktails. Dine on fresh oysters, house-made charcuterie and traditional bistro fare, or, if you prefer, delight your palate with a five- or seven-course tasting menu, artfully designed and utterly delicious.

Pip’s is a showcase for Executive Chef Tyler Anderson, who is committed to serving sustainable seafood, and meats and vegetables that have been raised, foraged, farmed or produced within a 150-mile radius of the Inn. His style of cooking is very much Modern American, with a New England influence, and he puts his spin on French bistro classics for Pip’s, as well. In April, 2010 Tyler presented a “Sustainable Seafood” Menu at the *James Beard House* in New York. He has been honored to cook there to sold-out crowds for the past three consecutive years. More recently, Tyler was the winner of “Chopped” on the Food Network.

Please note that we customize the Dinner Menu to your requirements

Inquire about our newly completed Comstock House. It has nine splendid guest rooms, all with King beds, mini-bars and private baths finished in a European style with travertine and marble. The grand two-story entry, with fireplace and inviting sitting area, and semi-private decks adjacent to the rooms, afford ample privacy for you and your guests. You can have the entire building for just you and your guests!

The *New York Times* said, “The Copper Beech Inn is a lovely example of what Americans look for in a three- or four-star country inn ... the young staff is truly excellent ... the wine list is pretty spectacular... the dining experience here is always marvelous.” We know you’ll agree!

For additional information, please contact us at [isp@CopperBeechInn.com](mailto:isp@CopperBeechInn.com)



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## **SAMPLE MENU**

### **CHEF'S AMUSE BOUCHE**

#### **STARTERS**

##### **HAMACHI SASHIMI**

MISO-MUSTARD, PECANS

##### **BOUILLABAISSÉ BROTH**

MUSSEL-SCALLOP-LOBSTER, ROUILLE, SAFFRON FROTH, CROUTONS

##### **FOIE GRAS "TRUFFLES"**

PISTACHIO, COMPRESSED APPLE FRENCH TOAST STICKS

##### **SHORTRIB AGNOLOTTI**

BLACK TRUFFLE, BONE MARROW BUTTER, SWISS CHARD

##### **ORGANIC GREEN SALAD**

FENNEL, RADISHES, LEMON-TRUFFLE VINAIGRETTE

##### **PICKLED BEETS**

BLOOD ORANGE, HAZELNUT BRITTLE, GOAT CHEESE MOUSSE

#### **ENTRÉES**

##### **NOISETTE OF LAMB LOIN**

CUMIN YOGURT, TABBOULEH, TAGLIATELLE OF CUCUMBER

##### **NY STRIP**

TRUFFLED POTATO DISCS, CREAMED SPINACH, RED WINE BÉARNAISE

##### **BUTTER POACHED LOBSTER**

WARM POTATO SALAD, CAVIAR, GLAZED FENNEL

##### **ARCTIC CHAR**

PUMPERNICKEL PAIN PERDUE, SHAVED BRUSSEL SPROUTS, GUINNESS SAUCE

##### **SWEET POTATO GNOCCHI**

WILD MUSHROOMS, ARUGULA, PARMESAN

##### **CONFIT SUCKLING PIG**

CORN DUMPLINGS, ROASTED LEEKS, SAUCE SOUBISE

#### **DESSERT**

##### **PROFITEROLES**

ROCKY ROAD ICE CREAM, CHOCOLATE SAUCE

##### **CARROT CAKE**

RUM RAISIN ICE CREAM, SPICED ALMONDS

##### **CHEESE PLATE**

SELECTION OF ARTISANAL CHEESE FROM AROUND THE WORLD

**FIFTY-TWO — FIFTY-NINE DOLLARS**



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## OPTIONAL RECEPTION PACKAGE

ONE-HOUR OPEN BAR  
AND  
RED & WHITE WINE SERVED WITH DINNER  
BUTLER-PASSED HORS D'OEUVRES

THIRTY NINE DOLLARS

### COLD HORS D'OEUVRES

Mystic oysters, apple mignonette "caviar"  
Smoked salmon and crepe Napoleon  
Strawberry-rhubarb air soda  
Tuna tartare in a spoon  
Terrine of foie gras, port reduction, brioche  
Pickled Connecticut beets, goat cheese, candied walnut dust  
Lobster "taco", avocado mousse, pico brunoise  
Blue cheese mousse, pear chip  
Carpaccio of beef, asiago chip, micro arugula  
Iced jumbo shrimp, horseradish cocktail sauce  
Shrimp and gazpacho shooter

### HOT HORS D'OEUVRES

Wasabi pea crusted tuna, pickled radish salad  
Lamb chop, red onion compote  
Foie gras on zucchini bread, applesauce, pretzels  
Kobe meatballs  
Chorizo stuffed dates, roast tomato salsa  
Fennel, goat cheese tartlette  
Barbeque duck confit pizza  
Miniature beef Wellington  
Shrimp lollipops  
Escargot tartlette, tomato chutney  
Miniature tasmanian sweet crab cakes  
Seared sea scallops

### IMPORTANT MENU GUIDELINES

Menus given are just a sample of what we can provide for you here at The Copper Beech Inn. Because we only use local, and seasonal product, as well as sustainable produce we do not lock ourselves into a set menu. Chef Tyler will be happy to sit down with you and create a custom culinary experience for your event.



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