

Created by: Debra C. Argen

The Notchland Inn Restaurant, Hart's Location, New Hampshire, USA

The Notchland Inn located in **Hart's Location, New Hampshire** serves a **5-course dinner** in their restaurant Wednesday through Sunday that is open for inn guests as well as to the public. After a day of exploring the **Mount Washington Valley region of New Hampshire**, it was nice to "come home" and enjoy a delicious dinner created by **Chef Edward Stinchcomb** who is the talent in the kitchen, where the farthest we ventured after dinner was to our impeccable suite.

Dinner in the restaurant of The Notchland Inn was a welcoming experience. As we had dinner in early December 2012, there was a fire blazing invitingly in the oversize fireplace creating warmth and adding to the general inviting ambience. A large Christmas tree featured strung popcorn and handmade decorations added a festive touch to the room, as did the large poinsettia on the round table placed in the center of the room.



The Notchland Inn

Original paintings graced the walls, tables were double-draped with grapevine-patterned linens topped with cream print-on-print linens, and red napkins, and accented with small brass lamps with grapevine patterned shades, and adorable holiday bear decorations.

Each night Chef Edward Stinchcomb prepares a 5-course, one seating dinner and offers diners a selection of two soups, three appetizers, three entrees, a salad, and three desserts on his menu. Edward began with the pasta fagioli soup, which consisted of beans, carrots, and greens, in a delicate tomato broth. I had the mushroom soup laced with Sherry, which was hearty and perfect on a cold, December evening, which I enjoyed with the delectable, hot-from-the-oven focaccia studded with olives and rosemary.

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Mushroom Soup



Pasta Fagioli

To accompany our dinner selections, Edward chose a 2008, old vines, Mas Donis Barrica, Celler de Capçanes, from Monsant, Spain, 14% alcohol, made from 85% Grenache and 15% Syrah. It was a lovely aromatic wine, which had a luscious pronounced chocolate nose. On the palate, it was rich, with layers of flavors that paired well with our course selections.

Although we normally like to each order something different so that we can sample each other's fare as well as our own, we both wanted to try the crabcake appetizers. The crabcakes were gorgeous, sweet and succulent crabmeat formed into large cakes accompanied by a spicy Cajun sauce.



Cajun Crabcakes

For his entrée, Edward selected the petite filet mignon in a rich sauce accompanied with whipped potatoes and broccoli rabe, which was perfectly cooked and very tasty. I had the salmon also served with a sauce and accompanied with whipped potatoes and broccoli rabe, which was delicious, and comfort food at its

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best. A lovely mixed green salad with onion vinaigrette followed our entrées.



Petite Filet Mignon



Glazed Salmon

For dessert, Edward selected the tempting fallen chocolate pie served with whipped cream brandy sauce, which was a chocolate lovers dream. I went for pure comfort food, and had the hot blueberry crisp, made with tiny Maine blueberries, and served with vanilla ice cream.



Maine Blueberries with Ice Cream

Although we were more than satisfied and opted not to further indulge, for guests who cannot resist just a little more of dessert, The Notchland Inn restaurant is always happy to offer "seconds."

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Fallen Chocolate Pie

The food at The Notchland Inn is comfortable and delicious, the ambience is inviting, and the service is attentive. For guests staying at the inn, the best part is being able to linger over dinner, to enjoy a bottle of wine, and then only need to walk a short distance to their guestroom.



Chef Edward Stinchcomb and Felonie

The Notchland Inn Restaurant serves dinner Wednesday through Sunday with a single seating at 7:00 pm and is open to the public as well as Inn guests.



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Read the **Chefs' Recipes** section for an interview with Chef Edward Stinchcomb, and who graciously shares a few of his recipes for a delectable taste of The Notchland Inn restaurant. Read about **The Notchland Inn** in the **Hotels and Resorts** section.



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