



# MICHAEL'S ON THE HILL

## New Year's Eve 2023 Vegetarian Early Menu

### **Chef Taste**

Potato Vichyssoise with Ramp Oil

### **First Course**

Cress - Bayley Hazen Blue - Dates - Marcona Almonds - Tarragon Dressing

### **Second Course**

Fennel Confit Tartine - Fennel & Blood Orange Salad - Parsley Gremolata

### **Intermezzo**

Grapefruit Champagne Sorbet

### **Entrée**

Wild Mushroom Risotto - Shaved Black Truffle - Chive Emulsion - Garlic Chips

### **Dessert**

Mulled Wine Poached Pear - Chestnut Cream - Vegan Cookie Crumble

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Organic Vermont Artisan Coffee or Tea Selections

**Menu - \$140**

**Menu with Wine Pairing - \$180**

*Tax and 20% gratuity will be added*

### **Featured Wines**

Stag's Leap "Artemis" Cabernet '19 Stag's Leap \$168

Kistler "Les Noisetiers" Chardonnay '19 Sonoma Coast \$160

Billecart-Salmon Brut Rosé NV \$188



**MICHAEL'S**  
ON THE HILL

## **New Year's Eve 2023 Vegetarian Late Menu**

### **Selection of Hors d'oeuvres**

Potato Vichyssoise with Ramp Oil  
Roasted Beet & Apple Salad Spoon with Preserved Lemon  
Asparagus, Radish & Sauce Verte Spoon

### **First Course**

Cress - Bayley Hazen Blue - Dates - Marcona Almonds - Tarragon Dressing

### **Second Course**

Fennel Confit Tartine - Fennel & Blood Orange Salad - Parsley Gremolata

### **Intermezzo**

Grapefruit Champagne Sorbet

### **Entrée**

Wild Mushroom Risotto - Shaved Black Truffle - Chive Emulsion - Garlic Chips

### **Dessert**

Mulled Wine Poached Pear - Chestnut Cream - Vegan Cookie Crumble

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Organic Vermont Artisan Coffee or Tea Selections

Prosecco Toast - Cookies - Truffles - Favours

**Menu - \$165**

**Menu with Wine Pairing - \$205**

*Tax and 20% gratuity will be added*

### **Featured Wines**

Stag's Leap "Artemis" Cabernet '19 Stag's Leap \$168  
Kistler "Les Noisetiers" Chardonnay '19 Sonoma Coast \$160  
Billecart-Salmon Brut Rosé NV \$188



# MICHAEL'S ON THE HILL

## New Year's Eve 2023 Vegan Early Menu

### **Chef Taste**

Roasted Butternut Squash Soup Spoon with Toasted Pumpkin Seed Oil

### **First Course**

Cress - Date - Marcona Almond - Champagne Dressing

### **Second Course**

Fennel Confit Tartine - Fennel & Blood Orange Salad - Parsley Gremolata

### **Intermezzo**

Grapefruit Champagne Sorbet

### **Entrée**

Wild Mushroom Risotto - Shaved Black Truffle - Garlic Chips

### **Dessert**

Warm Mulled Wine Poached Pear - Cranberry Orange Sorbet - Vegan Cookie Crumble

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Organic Vermont Artisan Coffee or Tea Selections

**Menu - \$140**

**Menu with Wine Pairing - \$180**

*Tax and 20% gratuity will be added*

### **Featured Wines**

Stag's Leap "Artemis" Cabernet '19 Stag's Leap \$168

Kistler "Les Noisetiers" Chardonnay '19 Sonoma Coast \$160

Billecart-Salmon Brut Rosé NV \$188



**MICHAEL'S**  
ON THE HILL

## **New Year's Eve 2023 Vegan Late Menu**

### **Selection of Hors d'oeuvres**

Roasted Beet & Apple Salad Spoons with Preserved Lemon  
Asparagus, Radish & Balsamic Dressing Spoons  
Roasted Butternut Squash Soup Spoons with Toasted Pumpkin Seed Oil

### **First Course**

Cress - Date - Marcona Almond - Champagne Dressing

### **Second Course**

Fennel Confit Tartine - Fennel & Blood Orange Salad - Parsley Gremolata

### **Intermezzo**

Grapefruit Champagne Sorbet

### **Entrée**

Wild Mushroom Risotto - Shaved Black Truffle - Garlic Chips

### **Dessert**

Warm Mulled Wine Poached Pear - Cranberry Orange Sorbet - Vegan Cookie Crumble

-

Organic Vermont Artisan Coffee or Tea Selections

Prosecco Toast - Vegan Cookies - Favors

### **Menu - \$165**

### **Menu with Wine Pairing - \$205**

*Tax and 20% gratuity will be added*

### **Featured Wines**

Stag's Leap "Artemis" Cabernet '19 Stag's Leap \$168  
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