

# SPRING MENU

## APPETIZERS

Butter Lettuce with Thistle Hill Farm Tarentaise, Candied Marcona Almonds & Rhubarb Vinaigrette  
12

Spiced Carrot Soup with Smoked Coconut & Lime Crème Fraîche  
10

Crispy Rhode Island Calamari with Frisée, Reggiano & Capers  
13

Root Vegetable Frites with Local Chevre & Truffle Honey Gastrique  
13  
Add - Freshly Shaved Black Truffles - \$12

Vermont Country Paté with Pickled Vegetables, Fruit Compote & Herbed Toast  
14

Steamed Mussels with Landjaeger, Escarole & Black Garlic Crostini  
13

Organic Garden Salad with Shaved Vegetables & Spring Herb Buttermilk Dressing  
10

## ENTRÉES

Skillet Chicken with Smoked Cheddar Polenta, Roasted Asparagus & Shallot Confit  
28

Pasture Raised Beef Tenderloin with Potato Gratin, Blistered Green Beans,  
Bayley Hazen Butter & Demi Glace  
43

Herb Butter Poached Maine Lobster with Morel Mushroom Risotto, Pea Purée & Mint  
43

Local Pork Shank Pot au Feu with Pickled Mustard Seeds  
-braised in a rich broth with seasonal vegetables & potatoes-  
29

Pan Seared Trout with Truffled Celery Root Purée, Leeks & Preserved Lemon  
29  
Add - Freshly Shaved Black Truffles - \$12

Rabbit Two Ways  
Roasted Saddle & Hash of Braised Leg, Sweet Potato & Mushroom with Warm Spinach & Bacon Salad  
38

Potato Gnocchi with Spring Vegetables, Sage Farm Worcester Tomme & Poached Farm Egg  
27

## TASTING MENUS

Custom Wine Pairings Available Upon Request  
Seasonal Sorbet Intermezzo is available for an additional \$3  
Artisan Cheese Plate Dessert is available for an additional \$6

### Gold Menu

Chef's Taste of the Evening

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Spiced Carrot Soup with Smoked Coconut & Lime Crème Fraîche  
or  
Organic Garden Salad with Shaved Vegetables & Spring Herb Buttermilk Dressing

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Skillet Chicken with Smoked Cheddar Polenta, Roasted Asparagus & Shallot Confit  
or  
Pan Seared Trout with Truffled Celery Root Purée, Leeks & Preserved Lemon  
Add - Freshly Shaved Black Truffles - \$12  
or  
Potato Gnocchi with Spring Vegetables, Sage Farm Worcester Tomme & Poached Farm Egg

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Choice of Dessert from our Menu

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Organic Green Mountain Coffee or Vermont Artisan Tea Selections

46

### Platinum Menu

Chef's Taste of the Evening

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Vermont Country Paté with Pickled Vegetables, Fruit Compote & Herbed Toast  
or  
Root Vegetable Frites with Local Chevre & Truffle Honey Gastrique  
Add - Freshly Shaved Black Truffles - \$12  
or  
Steamed Mussels with Landjaeger, Escarole & Black Garlic Crostini

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Herb Butter Poached Maine Lobster with Morel Mushroom Risotto, Pea Purée & Mint  
or  
Pasture Raised Beef Tenderloin with Potato Gratin, Blistered Green Beans,  
Bayley Hazen Butter & Demi Glace

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Choice of Dessert from our Menu

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Organic Green Mountain Coffee or Vermont Artisan Tea Selections

68

**DESSERTS 10**

Fair Trade Chocolate Fondue

*Available with Cognac, Rum, Kirsch or Cointreau – 4*

Passion Fruit Meringue Tart with Shortbread Crust & White Chocolate Sauce

Maple Crème Brulée with Brown Butter Madeleine

Warm Carrot Pistachio Cake with Vermont Cream Cheese Ice Cream

Fair Trade Chocolate Truffle Torte with Mint Julep Sorbet & Preserved Raspberry Sauce

Selection of Four Local & Imported Cheeses with Accoutrements 16