

SAMPLE ONLY

Dinner

Appetizers

Local Greens Salad 12

shaved cucumber, white balsamic vinaigrette, carrot gel, toasted almonds

Parsnip Soup 13

pomegranate, parsnip chips, mascarpone cheese

Vermont Artisan Cheese and Charcuterie Plate 17

house made crackers, jam, and pickles

Oyster Trio 14

tempura with ponzu pearls, raw with mignonette, baked with parmesan and bacon

Vegetable Risotto 13

marinated artichokes, preserved lemon, crispy artichokes, fine herbs, multi-colored cauliflower

Mains

Fire Roasted Beef Tenderloin 42

carrot, asparagus, baby turnips, smoked maître d' hotel butter, thyme jus

Local Poultry Pie 30

roasted root vegetables, sage gravy, lattice crust

Seared Striped Bass 34

razor clam, bamboo rice, white shimeji mushrooms, soy ginger broth, japanese eggplant, watercress

Hand Made Cavatelli 31

parmesan cream, pea puree, oven dried tomatoes, prosciutto cotto, sous vide egg

Buttermilk Fried Chicken 27

cave-aged cheddar mac-n-cheese, collard greens, tasso ham, coleslaw