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**Tandoori Spiced Carrot Soup** 

local yogurt, granola

Spinach and Radicchio Salad mandarin orange segments, blood orange vinaigrette, red or	nion, pomegranate	13
<b>Grilled Spanish Octopus</b> lime, fine herbs, fried garlic, shrimp chorizo		16
Poached Pear Salad hidden rose apples, caramelized onions, frisée, blue cheese,	candied cashews	14
New England Cheeses and served with house made cracke 1 selection \$7 3 selections \$2 5 selections \$3	ers, pickles, and jam 7 20	
CHEESES	CHARCUTERIES	
Verano, VT Shepherd, <i>Sheep</i>	Capacolla	
Tomme, Twig Farm, Raw Goat	Pâté Maison, 5 <sup>th</sup> Quarter	
Black Madonna, Sage Farm, <i>Goat</i>	Juniper Salami	
Boucher Blue, Boucher Family Farm, Raw Cow	Bresaola	
Bijou, Vermont Creamery, <i>Goat</i>	Red Wine & Garlic Salami	
<b>Cacio e Pepe</b> bucatini, black pepper, parmesan, shaved black winter truffl	e, wilted spinach	36
Faroe Island Salmon skin chip, braised fennel, fennel fronds, butternut puree, red	veined sorrel, beet puree	39
<b>Local Beef Wellington</b> puff pastry, wild mushroom duxelles, grilled asparagus, swe	et potato, prosciutto, red wine jus	44
Wood Grilled Pork Chop colcannon, roasted Brussels sprouts, mustard beurre blanc		38
Butter Poached Maine Lobster		46
Maine uni, American caviar, fried potato coins, herb puree, le	mon aioli, nori brioche add black truffle add white truffle	15 45