

14

Celeriac Soup

crispy sunchokes, American caviar		·
Seared Diver Scallops roasted baby cauliflower, cauliflower puree, gremolata, spruce oil, cippolini onion		18
Red Endive Salad blue cheese mousse, cider vinaigrette, maple bacon chip, pickled	red onion	14
Foie Gras Torchon Meyer lemon compote, pickled kumquats, chive crostini, micro gr	reens	22
New England Cheeses and Cha served with house made crackers, pion 1 selection \$7 3 selections \$20 5 selections \$31		
CHEESES	CHARCUTERIES	
Brie, Vermont Farmstead Cheese Company, Cow	Lonza	
Swallow Tail Tomme, Stony Pond Farm, Raw Cow	Saucisson Sec	
Bijou, Vermont Creamery, <i>Goat</i>	Fennel Salami	
Mad River Blue, von Trapp, Raw Cow	Bresoala	
Verano, Vermont Shepard, <i>Sheep</i>	Red Wine & Garlic Salami	
Bouillabaisse mussels, shrimp, crayfish, sea bass, tomato broth, pesto grilled so	urdough	39
Roasted Squab fennel choucroute, turned potatoes, baby carrots, beet puree, skin powder, fennel fronds		42
Veal Trio seared loin, braised short rib tortellini, crispy sweetbreads, black garlic jus, pomme fondant		43
Maine Lobster Raviolo asparagus tips, roasted mushrooms, parmesan foam		48
Herbed Cavatelli parsnip, spinach, fire roasted rutabaga, delicata squash, baby bee	ets	36