

Parsnip, Roasted Garlic and Cannellini Bean Soup fine herbs, toasted pepitas, extra virgin olive oil VT Cheese and Charcuterie Plate assorted cheeses, charcuterie, homemade crackers, pickles, and jam	13
	20
Wagyu Beef Carpaccio mache salad, crisp toast points, capers, purple mustard	16
Belgian Endive Salad sundried tomato and oregano vinaigrette, local feta, toasted seeds	13
Grilled Baby Octopus roasted potatoes, sundried tomatoes, squid ink vinaigrette, micro greens	17
Pan Seared Striped Bass caramelized onion dashi, grilled green onions, carrot puree, ancient grains	37
Wood Grilled Beef Ribeye pomme puree, asparagus, herb jus	41
Seafood Fra Diavolo mussels, shrimp, lobster, salmon, asparagus tips, roasted cippolini onions	40
Pan Roasted Chicken Breast parsnip, baby carrots, wild rice, lingonberry jus	39
Roasted Artichoke Hearts fregola, roasted cauliflower, roasted pepper vinaigrette, pea shoots, oven dried tomatoes	34

